



spiced mulled red wine

The gloves are off (literally) as we sip on this warming, wondrous and perfect-for-the-holidays Spiced Mulled Wine.

SERVES: 4

ingredients

- 1 (750mL) bottle dry red wine, such as Cabernet or Merlot
- 8 tbsp brown sugar
- 1 orange, sliced
- 8 whole cloves
- 2 cinnamon sticks
- 2 star anise
- 4 cinnamon sticks, for garnish
- 1 sliced orange, for garnish

directions

1. In a large saucepan, combine red wine and brown sugar over medium-low heat, stirring occasionally until sugar dissolves.
2. Once sugar has dissolved, add 1 sliced orange, cloves, 2 cinnamon sticks and star anise. Simmer for 20 minutes, careful not to boil wine.
3. Strain wine through a mesh sieve and let cool slightly before serving, along with cinnamon sticks and orange slices.



julie albert & lisa gnat

