

RECIPE

Vin Brûlé
Glühwein
Glögg

Mulled Wine

Ingredients

1 Bottle Dry or Off-Dry Red Wine

1/4 cup Spice Blend

Sugar or honey to taste

Orange Zest+ Cinnamon Sticks to garnish

Ingredients

- Cinnamon sticks
- Cloves
- Juniper Berries
- Star Anise
- Cardamon Pods
- Dried Orange Peel

Instructions

Combine the wine and spice blend in a medium-sized sauce pan.

Bring to a boil and return to a low simmer.

Sweeten each cup to taste and garnish with an orange slice, orange zest and a cinnamon stick.

Mulled Cider

As an alternative, follow the same procedure and substitute apple cider for the wine.

Keep it simple as a non-alcoholic alternative or spike it with dark rum for a little extra heat.

WINE

We recommend a dry red wine. Nothing too precious as you'll be boiling it with spices. Try Montepulciano, Cabernet Sauvignon or Merlot.