

Hot Mulled Christmas Wine

What is Mulled Wine?

A traditional mulled wine recipe consists of wine usually red that is heated with a mix of whole warming spices and other optional ingredients like apple cider, citrus and brandy.

50 ml red wine (1 bottle) - choose something fruity but not too sweet - Merlot, Red Zinfandel, or Cabernet Sauvignon all work well.

2 cups apple cider

1/4 cup honey

1 orange zested and juiced

5 whole cloves

4 green cardamom pods

2 cinnamon sticks

1 whole star anise

1/4 cup brandy

Orange slices for garnish

Cinnamon sticks for garnish

- 1) Add wine, cider, honey, orange zest and orange juice to a Dutch oven or similar large pot and stir to combine.**
- 2) Add the cloves, cardamom, cinnamon stick and star anise. Bring to a simmer over medium-high heat. Reduce the heat to low and let simmer gently for 30 minutes; do not let the wine boil.**
- 3) Stir in the brandy. To serve, ladle into mugs and garnish with an orange slice and cinnamon sticks.**



Learn more about this recipe at <https://www.wellplated.com/spiced-wine/>