How to make Mulled Wine

Flavorful & comforting, Mulled Wine is a winter "must" for wine lovers. Below instructions takes ~20 minutes and will serve 4-5 people.



You will need:

- [ ] 1 (750 ml) bottle of red wine
- [ ] 1 orange, sliced into thin circles
- [ ] 1/4 cup brandy (optional)
- [ ] 1/4 cup honey or sugar
- [ ] 8 whole cloves
- [ ] 2 cinnamon sticks
- [ ] 2 star anise
- [ ] Garnishes: citrus slices (orange and/or lemon), extra cinnamon sticks, extra star anise

Instructions:

- [ ] Put all ingredients in a non-aluminum saucepan, and bring the mixture to a simmer (over medium-high heat).
- [ ] Be careful not to boil! Or else you could accidentally boil out the alcohol.
- [ ] Once the mixture is at a simmer, reduce the heat to medium-low (remember, to prevent boiling), and let sit over heat for a minimum of 15-20 minutes.
- [ ] Some mulled wines will simmer over heat for a couple of hours to allow the flavors to really bloom, but that is at your discretion. You technically only need 15-20 minutes.
- [ ] Once the mixture is finished on the stove, strain it.

- [ ] Add whatever garnishes you choose, and now it's ready to be served!

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