

## Mulled Wine Recipe

### **Ingredients:**

- 1 bottle of red wine
- 60g Brown Sugar (15 teaspoons)
- 4 Ceylon Cinnamon 3 inch Sticks
- Coarsely Grated Nutmeg
- 1/2 Orange peel, cut into strips
- ½ teaspoon grated ginger root
- 3 pods cardamom
- 2 Whole Cloves
- ½ teaspoon nut meg
- 1 Cheese cloth (about a foot square, clean)

### **Method:**

1. Pour the wine into a large crock pots or slow cooker.  
(Do no use an aluminum pan as the wine will react)
2. Place spices and peels into a cheesecloth and tie a knot.
3. Drop the cheesecloth into the liquid.
4. Heat for two hours
5. Add the Brown Sugar when the wine mixture becomes hot
6. Stir occasionally as it simmers
7. Once the wine starts lightly steaming it's ready to serve
8. Serve warm in a clean wine glass