

Mulled Wine Recipe

Ingredients (serves 6-8)

1 bottle of red wine
3 cups plain apple cider
2 large oranges
1 cup brandy
¼ cup honey
¼ cup lemon juice
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon ground cloves
10 whole cloves
Star anise garnish

Directions

In a large pitcher, measure 3 cups of apple cider and 1 cup of brandy. Slowly pour in the red wine and stir in the ingredients to mix. Add the allspice, cinnamon, ground cloves, whole cloves, whole cinnamon, and star anise to the mixture. Soften the honey by immersing the honey bottle in a bowl of hot water. Add the honey to the pitcher. Add the lemon juice and the orange zest. Stir the wine mixture well, cover it, and set it aside for 2-24 hours. To serve, filter the wine through a fine strainer. Garnish with star anise.

Fall recipe from *Cocktails for Cougars & Cowgirls*