

HOMEMADE

Mulled Wine



INGREDIENTS

Red Wine of choice
Mulled Spices Mix & Tea bag of choice prepare in advance
Muslin Spices Brewing Bag or Brewing Ball
Thin Sliced Fresh Oranges & Red Apples & choice of
Berries & Pear & Pomegranate Seeds
Cinnamon Sticks for garnishing

COOKING METHOD

*In a Dutch Oven or Stain Steel Pot,
Place the Red Wine of choice, the Muslin Brewing Bag or Ball with
the Mulling spices, ensure to break a Cinnamon stick and add
optimal flavor.*

**If using the William and sonoma mulling spices add 1-2 mulling
spice tea bags within the Brewing Ball for added flavoring**

*Add your Fruits of choice, Slices of Apples, Pears & Oranges,
Pomegranate Seeds and Berries of choice.*

*For an added Alcoholic Enhancement, add a touch of Brandy,
Cognac, Spiced Rum, Cointreau Liqueur or a Port Wine to taste.*

*For a hint of Sweetness add a tiny amount of Honey or Maple Syrup
to fine-tune the inherent tartness of the added fruits.*

*Over a low heat, keep watch until you see STEAMING !!!
Your Happy place here is Steaming !*

**We do NOT want to Boil !!*

*Traditionally, mulled wine is served in mugs, adorned with the
fruit and spices used within the recipe. There's no right or wrong
here; do what makes you happy. Life is too short to strive to fit the
norm of perfection.*

