



Hot Mulled Wine

A choice sipper on a cold night, this beverage is also good chilled with a fresh orange slice for garnish.

Yield - 6 servings (serving size: 1/2 cup)

Ingredients

- 1/3 cup sugar
- 1/4 cup bourbon
- 1 (750-milliliter) bottle cabernet sauvignon or other dry red wine
- 1 sachet Mulling Spice Blend (see recipe below)
- Cinnamon sticks (optional)

Preparation

Combine first 4 ingredients in a large saucepan. Bring to a simmer; cook 20 minutes. Discard sachet. Serve warm. Serve with cinnamon sticks, if desired. From Cooking Light Magazine December 2008.

Mulled Wine Sangria

Yield - 8 servings (serving size: 1 cup)

Ingredients

- 1 (750-milliliter) bottle merlot or other red wine, chilled and divided
- 1/3 cup sugar
- 1 sachet Mulling Spice Blend (see below for recipe)
- 1/2 cup fresh orange juice (about 1 large orange)
- 1 (16-ounce) bag frozen unsweetened strawberries
- 1/2 orange, thinly sliced and cut in half
- 1 (12-ounce) can club soda

Preparation

Combine 1 cup wine, sugar, and sachet in a small saucepan; bring to a simmer. Cook 5 minutes. Remove from heat; cool. Discard sachet. Pour mixture into a pitcher; add remaining 3 cups wine. Chill thoroughly. Add juice, strawberries, orange slices, and club soda. From Cooking Light Magazine December 2008.

Mulling Spice Blend

Yield - 1 sachet

Ingredients

- 2 tsp whole allspice
- 1/4 tsp whole cloves
- 1 (3-inch) cinnamon stick, broken in half
- 1 (3 x 1-inch) strip orange rind

Preparation

Combine all ingredients on a double layer of cheesecloth. Gather edges of cheesecloth together; tie securely. From Cooking Light Magazine December 2008.