

A Modern yet Traditional Mulled Wine Recipe:

2--lemons

2--Oranges

1 --750 ml bottle of medium, to full, bodied red wine

1 oz-- brandy or Cognac (or to taste)

1 cup (250 ml)--granulated sugar (optional)

Herbal or citrus influenced tea (optional but excellent)

Water (optional softener instead of tea)

4 large cinnamon sticks

Nutmeg (to taste)

Cloves (to taste)

Candy Canes

Instructions for making four large portions

-Cut lemons and oranges into slices.

-Pour the red wine into saucepan and gradually heat.

-Add fruit slices, nutmeg, cloves and brandy.

-Keep an eye on the mixture and wait until it becomes hot to the touch.

-At this point you could blend in sugar or water (if desired).

-Pour into glasses/mugs and add tea (to taste).

-Garnish with cinnamon sticks and/or candy canes.

As mentioned earlier, premixing the ingredients and microwaving it by the glass/mug full is just as easy. (Tip of the hat to WineNews)