

NAMAQUA

WINES



MULLED RED WINE

Homemade mulled wine is incredibly easy to make on the stove-top (or by simmering in a slow cooker). It's easy to customize with your favorite spices and add-ins, and is wonderfully cozy and delicious.

INGREDIENTS

- 750ml Bottle Sweet Red
- 1 Orange
- 2 Cinnamon sticks
- 8 Cloves (whole)
- 2 Star anise
- 2 Tbsp sugar
- 1/4 Cup brandy

INSTRUCTIONS

Add the wine, brandy, orange slices, cloves, cinnamon, star anise, and 2 tablespoons of sweetener (your choice) to a large saucepan. Stir briefly to combine. Cook the mulled wine on medium-high heat until it just reaches a simmer (avoid letting it bubble — you don't want to boil off the alcohol). Reduce heat to low, cover, and let the wine simmer for at least 15 minutes, or up to 3 hours.

Using a fine mesh strainer, remove and discard the orange slices, cloves, cinnamon sticks, and star anise. Give the mulled wine a taste, and stir in extra sweetener if needed. Serve warm in heatproof mugs, topped with your favorite garnishes.

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