



# Glühwein

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 4 quarts dry red wine (zinfandel, merlot, burgundy, etc.)
- 1 pint brandy
- 1 cup sugar
- 6 cinnamon sticks
- 12 cloves, whole
- 1/8 tsp allspice
- 1/8 tsp mace
- 2 oranges, sliced
- 1 lemon, sliced

## Instructions

Pour the wine into a large pot and begin heating over low heat. As it begins to warm, add sugar and spices. Stir until sugar is dissolved. Add the brandy. Heat thoroughly, but do not allow to boil! Add the lemon and orange. Steep for about 1 hour over low heat. You may add more sugar during this time if desired, stirring well so it dissolves. Serve hot and garnish with orange slices. A stick cinnamon could also be used.