Mulled Wine

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 8

1 bottle of dry red wine (a Cabernet Sauvignon works well)
4 cups of apple juice (or cider for mulled cider)
½ of an orange, cut into slices (plus zest if you want it for serving)
¼ cup honey
2 cinnamon sticks (plus 8 if you want it when serving)
5 whole allspice berries
6 whole cloves
3 star anise-optional
1 tsp ground cardamom (or 2 pods)-optional
1 tsp ginger powder (or a 2 inch piece of fresh ginger thinly sliced)-optional

Instructions

Combine juice (or cider), orange slices, honey, cinnamon, allspice berries, cloves, star anise, ground cardamom and ginger powder to simmer in large saucepan for 20 minutes. Stir in the wine until just heated and serve hot. Place the cinnamon sticks and orange zest in each glass for serving if you wish.