

Mulled Wine

Ingredients

- 1 1/4 c Red Wine (red blend)
- 2 c Apple Cider
- 1/2 Orange (juiced or 1/4 cup juice)
- 1/2 Lemon (juiced)
- 1 T Mulling Spices
- 1 T Brown Sugar
- 1/2 c Water
- 1 Ginger (1-inch knob, chopped)
- 2 Star Anise

Instructions

1. In a large pot over medium high heat add wine, apple cider, mulling spices, star anise, water, brown sugar, ginger, lemon and orange juices.
2. Stir well and bring to a boil. Turn heat down to medium and simmer for 10 minutes.
3. Transfer to a slow cooker and set on low to keep warm.
4. Prior to serving strain wine into cups.