



SCANDINAVIAN MULLED WINE

With cinnamon, cloves, oranges, and honey, swirling in a warm red wine and brandy mix

INGREDIENTS

Prep Time: 5 minutes

Cook Time: 10 minutes

Servings: 6

1 bottle Cabernet Sauvignon
1 oranges, sliced into rounds +
more for garnish
6 whole cloves
3 cinnamon sticks + more for
garnish
3 star anise + more for garnish
1/4 c. honey
1/2 c. brandy

DIRECTIONS

1. In a large saucepan, combine all ingredients, and turn heat to medium. Stirring frequently, allow mixture to come to a simmer - do not let it boil. Once it comes to a simmer, reduce heat to low. Allow it to simmer for 10 minutes. Serve warm and add the oranges, star anise, and cinnamon sticks for garnish.