

## GUASTELLO'S VILLAGE MARKET

# Mulled Wine

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Serves 4 - 5

### Ingredients

1 (750 ml) bottle of dry red wine

1 orange, sliced into rounds

8 whole cloves

2 cinnamon sticks

2 star anise

2-4 tablespoons sugar, honey, or maple syrup to taste (or your desired sweetener)

optional add-in: 1/4 cup brandy (or your favorite liqueur)

optional garnishes: citrus slices (orange, lemon and/or lime), extra cinnamon sticks, extra star anise

Combine all ingredients in a saucepan, and heat just barely to a simmer over medium-high heat. (Be careful not to boil the mulled wine — you don't want to boil off the alcohol.) Reduce heat to medium-low, cover, and let the wine simmer for at least 15 minutes or up to 3 hours.

Strain, and serve warm with your desired garnishes.

***Credit: [gimmesomeoven.com](http://gimmesomeoven.com)***