



Cinder's Christmas Mulled Wine Recipe

To Make:

Add two bottles of Laissez Faire red wine to a pot.

Make orange peel garnishes from 2 oranges, then squeeze juice into wine.

Squeeze in half a lemon.

Add :

a package of cranberries for beauty, if you want, well sorted to get rid of squishy ones.

4 green cardamom pods

10 cloves

6 allspice berries

10 black peppercorns

2 cinnamon sticks

4 star anise

1/2 cup of molasses

Warm up just to boiling but then turn down heat.

Steep for about 20 minutes minimum.

Serve the wine steamy but don't boil off the alcohol.

If there is any left after 60 minutes, pour through sieve to remove spices from wine.

After about 60 minutes on spices the wine will become too strong.

Optional Garnish:

Add fresh spices that will float better than mulled spices, i.e.:

1 orange slice

4 cranberries

1 star anise

1 cinnamon stick

2 green cardamom pods

1 orange curl on the rim



Recipe courtesy of Melanie Krause, Winemaker

To see step-by-step instructions from Melanie, visit Cinderwines.com/Mulledwine

