



GRAPE-TO-GLASS

wines worth sharing

Mulled Wine Recipe:

You can use nearly any style of Red Wine - *(even a Rosé wine and a Ruby or Tawny Port): Though do make sure the wine is in good shape, do not use any overly tannic, astringent, faulty or oxidized wine.

Ingredients Serve 5-6: *(increase proportionally for more guests)

- 1 x 750ml bottle red wine
- 2/3 cup of white or brown sugar
- 1/2 cup of Brandy or Rum
- 1 cup of water
- 6 to 8 cloves
- 3 or 4 star anise *(optional)
- 1 cinnamon stick
- 1 vanilla pod - (cut lengthways)
- Orange peel from 1 large orange



Usually prepared with: red wine, slowly heated and spiced with cinnamon sticks, vanilla pods, cloves, star anise, citrus, filtered water and sugar.

Note: Gently boil the spices and sugar in the water until the flavours are extracted and well blended, before adding the wine, and then bring the whole mixture up to a gentle boil (*i.e. simmer*).

1. Add the water and sugar into a 'stainless steel' saucepan and place over a low heat.
2. Cut the zest off an Orange with a sharp paring knife or vegetable peeler so that only the orange peel is removed. If some of the bitter white pith is still attached to the zest, cut it off and discard.
3. Lightly pound the slices of zest with the back of a knife or a wooden-mallet to release the aromatic oils. Add the zest to the mix. Squeeze the rest of the orange juice in too.
4. Add the remaining ingredients, spices and Brandy (or Rum) and bring to a gentle boil.
5. Add the bottle of wine and stir occasionally - over a period of approximately 20-30 minutes. Do not let the wine come to an 'aggressive' boil.
6. Lower the heat and let the mulled wine gently simmer for 5-10 minutes; then it is ready to serve.
7. Shut off the heat and ladle the mulled-wine out into mugs or heat tempered glass, leaving the seasoning pieces behind. Though you can garnish - (*some use a slice of orange, and a cinnamon stick etc...*)

FYI:

- Double or increase the measures appropriately for a larger volume of mulled-wine that you wish to make.
 - This process can be as quick as 20-30 minutes or it can take 1-2 hours for a richer, more infused result.
 - Use less sugar if using a bottle of Port to make your mulled wine.
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