

Mulled Wine

By Rosie Schaap

YIELD 6 to 8 servings

TIME 45 minutes

If coziness has a fragrance, it's the aroma of red wine simmering on the stove with citrus and spices (and a little brandy for a bit more zing). Choose a red wine that isn't bone-dry—a little fruitiness is just fine here. I like the inexpensive Zweigelt from Erdenlied for this, which conveniently comes in 1-liter bottles.

INGREDIENTS

2 large oranges

4 ¼ cups/1 liter red wine

1 ¼ cups/10 ounces brandy

½ cup dark brown sugar

2 cinnamon sticks

6 whole cloves

3 cardamom pods, slightly crushed

PREPARATION

Step 1

Using a peeler, remove the peel in strips from 1 orange then juice the orange. Slice the other orange into rounds and reserve for garnish.

Step 2

In a nonreactive saucepan, combine orange peel, juice and the rest of the ingredients. Stir over medium heat until the sugar dissolves, about 2 minutes. Increase the heat to high, bring mixture to a boil, then immediately reduce the heat to low. Simmer gently until flavors meld, about 30 minutes. Strain the mixture, discarding the solids.

Step 3

Ladle into cups or mugs. Garnish each with a reserved orange round.

PRIVATE NOTES

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