



# Mulled Wine

SERVINGS: 6

PREPPING TIME: 5 MINS

COOKING TIME: 15 MINS

## Ingredients

- 70cl Full Bodied Red Wine
- Shropshire Spice Company Traditional Mulled Wine Spice Blend
- Sugar
- Orange Slices, Cinnamon Stick and Star Anise to garnish (optional)

## Directions

1. Place spice blend muslin bag into a pan with red wine
2. Gently heat until just below boiling (do not boil). Add sugar to taste.
3. Remove pan from heat and allow to infuse for 10 minutes.
4. Reheat to serve, remove muslin bag and ladle into heat proof glasses or mugs.
5. Garnish with orange slices, star anise and cinnamon stick (optional)
6. Enjoy!!

*Mulled wine, also known as spiced wine, is an alcoholic drink usually made with warm red wine, It is a traditional drink during winter, especially around Christmas time.*