

Mulled Wine or Cider

PREP TIME:

5 minutes

COOKING TIME:

LOW: 4 hours
or
HIGH: 2 hours

SERVES:

8 - 10

pair with an artichoke
blue cheese dip,
crackers and dried figs

INGREDIENTS:

2 bottles red wine* or 1 quart apple cider

1 orange, sliced or 1 apple, sliced

*3 tbsp soft brown sugar (for red wine
version only)

1 Mulling Spices blend

PREPARE:

pour the wine or cider into the slow cooker
add the orange and sugar or apple

submerge the spice bag in the liquid and
leave to steep

cover and cook on LOW: 4 hours or HIGH: 2
hours

can be left on the warm setting for the rest of
the day

sip and savor with friends

