

## MORTON & BASSETT SPICES®

# Mulled Wine



- 1 bottle of red wine
- 1 tablespoon Morton & Bassett Mulling Spices
- 2 Morton & Bassett Cinnamon Sticks
- 3 Morton & Bassett Star Anise
- 5-6 Morton & Bassett Cardamom
- 1 teaspoon Morton & Bassett Pure Vanilla Extract
- 1/3 cup brandy
- 1/2 orange, thinly sliced
- 1/2 lemon, thinly sliced
- 3 tablespoons honey

In a pot, combine red wine, M&B Mulling Spices, M&B Cinnamon Sticks, M&B Star Anise, M&B Cardamom, M&B Purer Vanilla Extract, brandy, orange slices, lemon slices, and honey. Set on the stove over medium low heat, enough to warm the wine but not enough to bring to a boil. Slightly stir to fully incorporate all the ingredients. To serve, strain spices and fruit with a small mesh strainer.

Servings: 4 | Time: 25 Minutes



[mortonbassett.com](http://mortonbassett.com)

