



**WHITE HORSE**

WINE • SPIRITS • BEER • MARKET

# MULLED RED WINE

*RECIPE*

## INGREDIENTS

2 bottles of big & bold red wine

1 bottle of apple cider

4 whole cloves

3 cinnamon sticks

4 pieces of star anise

## METHOD

Pour all liquid ingredients into a slow cooker on medium, then add the dry. Let simmer for a least an hour before switching to low. Feel free to add fruit to the mix or to your glass for garnish.





# EASY HOT TODDY

*RECIPE*

## INGREDIENTS

Honey Flavored Whiskey or Bourbon

Lemons or Lemon Juice

Hot water

## METHOD

Boil water in a kettle, on the stovetop, or in your microwave. Measure your preferred pour of honey bourbon (start with an ounce) into your mug or glass and top it off with the hot water. Squeeze in a lemon wedge and garnish with a twist!



# HOT BUTTERED RUM

## *RECIPE*

### **INGREDIENTS**

3 1/2 ounces unsalted butter, softened

1-2 Tablespoons brown sugar

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

Spiced rum

Boiling water

### **METHOD**

Cream together softened butter, sugar and cinnamon. Add a spoonful of the spiced butter mixture to your glass or mug, with your preferred pour of rum.

Fill the glass with boiling water, and stir well. Serve with a dollop of whipped cream or cinnamon stick.





# ADULT HOT CHOCOLATE

*RECIPE*

## **INGREDIENTS**

Peppermint Schnapps

Chocolate Liqueur

Hot Chocolate

Whipped cream\*

Peppermint Candy\*

\*For serving or garnish

## **METHOD**

Start with your prepared hot chocolate, still warm on the stove. Add the peppermint schnapps and chocolate liqueur then stir until warm. Carefully pour into your serving glass.