



MULLED WINE



Harney Desteanations: Dublin

Ingredients:

2 small oranges or 1 large
1 bottle of affordable Merlot, Zinfandel
or Grenache
¼ C brandy
4 tsp Harney & Sons Mulled Plum
Cider Herbal Tea, steeped
1 to 2 tbsp maple syrup or honey, to
taste
2 whole cinnamon sticks
3 star anise
4 whole cloves
Optional garnishes: fresh whole
cranberries (about ¼ cup), cinnamon
sticks, additional orange rounds or
half moons

Directions:

1. To prepare the oranges, if using 2 small, slice one orange into rounds and slice the other in half. If using 1 large orange, slice it in half through the round middle, then slice one of the halves into rounds. Place the rounds into a medium heavy-bottomed pot or small Dutch oven. Squeeze the juice from the remaining oranges into the pot.
2. Pour the wine in the pot followed by the brandy and Mulled Plum Cider Herbal Tea. Add 1 tablespoon of the sweetener for now. Add the cinnamon sticks, star anise and cloves.
3. Warm the mixture over medium heat until steaming (about 5 minutes) and watch carefully. When you start seeing the tiniest of bubbles at the surface, reduce the heat to low.
4. Carefully taste and add another tablespoon of sweetener if it's not sweet enough. If it's not spicy enough, continue cooking over very low heat for 5 to 10 more minutes.
5. Serve in mugs with your desired garnishes. If adding cranberries, they can be added