

IGNITE THE FIRE INSIDE

Clove and Nutmeg Mulled Wine

3 bottles of red wine
1 cup orange juice
3 slices lemon
1/2 tsp nutmeg
1/2 tsp cinnamon
1/2 tsp powdered clove
2 Tbsp whole cloves
1 Tbsp honey
2 Tbsp brown sugar



Combine ingredients in a large saucepan over a low heat, stirring frequently, do not boil, for about 15-20 minutes. Do not over cook as the volume will reduce significantly. Decant and strain and it will keep to be reheated for 2-3 weeks. A coffee pot or slow cooker is a good method for reheating.

Serve warm. Fantastic with fruit cake or pan forte.

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