



### *Mulled Wine*

For a bottle of red wine with a special twist, add a spice bag for making Mulled Wine, a hot drink for cold days that is found at every Christmas market in Germany. I prefer it without sugar but it can be sweetened with sugar to taste.

#### **Ingredients:**

- 1 bottle of dry to semi-dry red wine
- 4 cardamom pods
- 6 whole cloves
- 2 star anise
- 1 cinnamon stick
- 3 to 4 (1-inch) pieces of untreated dried orange peel

Heat the wine with all the other ingredients in a heavy saucepan; do not boil. Cover and let steep at very low temperature for 15 to 20 minutes. Strain and serve hot.