

Mulled Wine

Ingredients

- 2 bottles of red wine (does not need to be expensive wine)
- 2 ounces of brandy
- 4 cinnamon sticks
- A handful of cloves
- A dash of nutmeg
- 2 lemons
- 2 oranges
- 1/4 cup sugar

Directions

Wash and cut the lemons and oranges into slices, leaving the peel on. Place the wine in a large pan and slowly simmer. Do not bring to a boil.

Add the lemons, oranges, brandy, spices and sugar. Leave to simmer for approximately 20 minutes. Add cinnamon sticks and simmer for a few minutes more.