



MULLED WINE



Servings: 6-8 servings | Original recipe from: forkinthekitchen.com

INGREDIENTS

- 1 bottle of bold red wine
- 1 orange zested and sliced (plus more for garnish)
- 6-8 whole cloves
- 3-4 cinnamon sticks
- 3 whole star anise
- 2 Tbsp. pure maple syrup
- 1 c. apple cider

In a large saucepan, combine all ingredients and bring to a low simmer over low-medium heat. Simmer the mulled wine mixture for 15-20 minutes, making sure the wine doesn't come to a complete boil, as the alcohol will boil down if it does.

Remove from heat and ladle into mugs or strain out the whole spices and oranges. Serve in mugs and garnish with additional orange slices or cinnamon sticks as desired.