

Let it Snow



Glühwein
Mulled Wine



Ingredients:

- 1 inexpensive bottle of red wine, Merlot or Cabernet
- 1 1/2 cups Vanilla infused Vodka
- 1 cup water
- 1 large orange, peeled then juiced
- 1 lemon peeled
- 1 cup sugar
- 5-6 whole cloves (I poke them into the orange peel for cooking)
- 1 ground fresh nutmeg (grind nut on cinnamon grater)
- 1 cinnamon stick
- 1 vanilla bean halved
- 2-star anise

Directions:

Peel sections of skin from orange and lemon, Juice the rest of the orange and add it with water to large stainless steel pot. (no aluminum) Over medium heat. Add sugar, peels, spices. (I use a spice bag) Bring to a boil, then simmer for about an hour. Watch the liquid level, if it boils down add 1/2 cup of wine to finish the simmering process.

When spice infused syrup is complete, turn down heat to low, add the rest of the bottle of wine and bring back to a gentle simmer, heat about 5 min. Do not boil. Add 1 1/2 cups of Vanilla Vodka allow to sit for 5 min. You may keep heated on low. Serve in clear glass coffee mugs to show off the beautiful burgundy color. Enjoy!