



Ingredients:

- 1 bottle inexpensive red wine (Merlot or Cabernet)
- 1 cheap bottle port
- 2 1/2 cups reasonably priced brandy (you may add more to taste later)
- 4 cinnamon sticks
- 1 tsp. cardamom whole seeds
- 2 dozen whole cloves
- 1 orange peel
- 1/2 cup dark raisins
- 1 cup blanched almonds (no skins please)
- 2 cups sugar

Directions:

Pour red wine and port into a stainless-steel or porcelain kettle. (no aluminum or copper please) Add spices, peels, fruit & nuts. Cover and simmer.

In a small saucepan, occasionally stirring, simmer brandy & sugar, until it becomes clear and syrupy. Simmer for 15 min. Add syrup to spiced wine mix. Cover and let it simmer over a low heat for an hour. Add more sugar or brandy to taste.

Serve in clear glass mugs to show off the decadent color. Garnish with a fresh orange peel.