



Mulled Wine Recipe

Classic mulled wine recipe! It's so easy to make.

4 small oranges sliced
2 large orange Juiced or 1/4 cup orange juice
1 bottle of affordable Black River Red
1/3 cup brandy
2 to 4 tablespoons maple syrup or honey, to taste
4 whole cinnamon sticks
6 star anise
8 whole cloves
2 Bay leaves
Fresh whole cranberries (about 1/4 cup)

INSTRUCTIONS

Put all ingredients into the pot with 2 tablespoons of the sweetener.
Warm the mixture over medium heat until steaming (about 5 minutes), and keep an eye on it. When you start seeing the tiniest of bubbles at the surface, reduce the heat to the lowest of low. Continue cooking over very low heat for 5 to 10 more minutes. Sweeten to your liking.

Serve in mugs with your desired garnishes!

Slow cooker option: Combine the mixture in your slow cooker, cover, and cook over low heat until steaming, about 30 minutes to 1 hour.



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