



Yuletide Mulling Spices

Ingredients: Cardamom pods, cloves, allspice, orange peel, and cinnamon pieces

Uses: Use to make mulled wine, or spiced apple cider or cranberry juice or a delicious Fall sangria.

Mulled Wine 2 tbsp. Yuletide Mulling Spices

2 Bottles red wine

1/2 cup Brandy (optional, but so worth it!)

1/2 cup water

1/2 cup sugar

1 cup orange juice

Juice of one lemon

In a tea basket add two Tbsp. Yuletide spices and add to a large stock pot. Add all ingredients except for the wine and brandy, bring to a boil. Reduce heat to low and steep for ten minutes. Remove from heat and allow to cool for thirty minutes. Return pot to stove and place on low heat. Add wine and brandy and heat until hot. Do not allow wine to boil. Serve in mugs. Wine can be made several days ahead of time and stored in the refrigerator. Heat as instructed above.

Spiced Cider or Cranberry Juice: Use one gallon juice to two tbsp. mulling spices. Place mulling spices in tea basket and place in large stock pot. Add juice and heat until hot. Steep for an additional hour or until the flavor is to your likeness. Stir regularly and add more juice if a bitter flavor develops. Serve hot with cinnamon sticks or serve as a chilled beverage.

Sangria Two bottles red wine

Two cups sugar

1/2 cup orange juice

1/4 cup brandy

1/4 cup triple sec

1/2 cup rum

1 cup water

Chopped pear, apple and slices of oranges

In a tea basket add two tbsp. Yuletide spices and add to a large stock pot. Add all ingredients except for the wine, brandy, rum, and triple sec and bring to a boil. Reduce heat to low and steep for ten minutes. Remove from heat and allow to cool for thirty minutes. Add wine and other liquors to pot. Return pot to stove and place on low heat. Heat sangria until hot. Do not allow to boil. Allow sangria to chill overnight. Serve in glasses with some fresh fruit. Wine can be made several days ahead of time and stored in the refrigerator.