



## Terri Burch's Grandma's Mulled Spiced Red Wine



*"Growing up, I remember my grandmother kept crystal decanters around the house filled with red wine that she made herself from grapes grown in her garden. She would bring out the largest decanters during the Christmas season. Today, red wine is my adult beverage of choice throughout the year, but during the holiday, I've remixed my grandmother's red wine to include all the smells I remember in the house during the holiday season to make mulled spiced red wine."*

– Terri Burch | Instructor, U.S.

### Ingredients:

- A bottle of your favorite red wine (dry reds are better for this recipe like a Cabernet or Pinot Noir)
- 2 navel oranges
- 3 cinnamon sticks
- 10 whole cloves
- About 1/3 cup of brown sugar
- 5 star anise (to get fancy, but I don't usually have these around)



### Directions:

1. Place all ingredients, except the oranges, into a medium-sized pot
2. Juice the oranges and add to the pot, along with the orange peel
3. Over medium heat, warm the mixture until just steaming
4. Reduce the heat to a low simmer and heat for 30 minutes to let the spices infuse
5. Strain the wine and serve warm (not hot) into wine glasses
6. Garnish with orange peels, cinnamon sticks and star anise