

Mulled Wine

by HL Gibson

1 750mL bottle of Grenache

¼ c Cointreau

¼ c honey

1 - 2 star anise

3 cinnamon sticks

8 whole cloves

4 - 6 green cardamom pods

12 whole allspice

Optional add-ins:

2 - 4 lemon slices

2 - 4 orange slices

In a small crockpot, add the wine and honey and stir to combine. Add the spices and turn the setting to low for one hour.

If using citrus slices, I highly recommend removing the rind so the wine doesn't become bitter.

Stir occasionally and turn the setting to warm for an additional two hours. Right before serving, stir in the Cointreau.

Serve in a sizeable mug or heavy glass goblet. You can add a fresh citrus slice or cinnamon stick as a garnish.