

MULLED WINE

As the temperatures drop, there's something satisfying about getting the heat just right, whether it's a well-tuned boiler system or a pot of mulled wine simmering on the stove. This classic winter recipe is all about balance, timing, and steady warmth. Enjoy this simple mulled wine recipe as a cozy way to unwind and toast to a season of comfort, reliability, and keeping the heat on when it matters most.

Ingredients

This recipe makes about 4-6 servings.

- 1 bottle (750ml) dry red wine (like Merlot, Cabernet Sauvignon, or Zinfandel)
- 1 large orange, sliced (peeled for less bitterness)
- 1/4 cup brandy or orange liqueur (optional)
- 1/4 cup honey or maple syrup (adjust to taste)
- 2 cinnamon sticks
- 4 whole cloves
- 3 star anise pods
- Optional additions include ground nutmeg, fresh cranberries, or a vanilla bean pod

Instructions

1. Combine the red wine, orange slices, brandy (if using), sweetener, cinnamon sticks, cloves, and star anise in a large non-aluminum pot.



2. Warm the mixture over medium-low heat, stirring until the sweetener dissolves. Bring it to a gentle simmer, but avoid boiling to keep the alcohol and flavor intact.
3. Once steaming, lower the heat and simmer gently for at least 15–20 minutes to blend the flavors. It can be kept on low heat for a few hours.
4. Taste and add more sweetener if needed.
5. Strain the wine to remove the fruit and spices, then ladle into mugs.
6. Garnish with a fresh orange slice, cinnamon stick, or cranberries.

Leftover mulled wine can be stored in the refrigerator for up to 3 days and reheated gently.