

Mulled Wine

Traditional mulled wine recipe with warming spices. Perfect winter drink for holidays. Easy to make with red wine, cinnamon, cloves & orange.

15	15	30	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Mulled Wine

Ingredients

- 750 ml dry red wine
- 1 orange
- 1 cup brandy
- 1 cup honey
- 8 clove
- 2 cinnamon stick

Instructions

- 1 Prepare the base**

Pour 750ml red wine into a large saucepan. Add 1 cup brandy and 1 cup honey, stirring until the honey completely dissolves.
- 2 Add spices**

Press 8 whole cloves into 1 orange slice to keep them contained. Add the clove-studded orange slice and 2 cinnamon sticks to the wine mixture.
- 3 Heat the mixture**

Heat the mixture over medium heat until small bubbles just begin to form around the edges and steam rises from the surface, about 5-7 minutes. Do not let it boil as this will evaporate the alcohol and create bitter flavors.
- 4 Reduce heat and simmer**

Reduce heat to low and cover the saucepan. Simmer gently for 15 minutes, maintaining just barely visible movement in the liquid.
- 5 Strain and serve**

Remove the saucepan from heat and strain the mulled wine through a fine-mesh sieve into a serving pitcher, discarding all solids.
- 6 Ladle the hot mulled wine**

Ladle the hot mulled wine into heat-proof mugs or glasses and serve immediately while steaming hot.

Tips

Choose an affordable, medium-bodied red wine like Merlot or Cabernet Sauvignon. Expensive wines are unnecessary since the mulling process transforms the flavor profile completely.

Never let your mulled wine reach a boil. Maintain a gentle simmer to preserve alcohol content and prevent bitter flavors from developing in the spices.

Press whole cloves into orange slices to prevent them from floating freely and becoming difficult to strain out later.

Start with less sweetener than you think you need - you can always add more honey or sugar, but you can't take it back once added.

For deeper flavor, let the wine simmer longer on low heat. The longer simmering time allows spices to fully infuse, creating more complex flavors.

Strain the finished mulled wine through a fine-mesh sieve to remove all spice particles and create a smooth drinking experience.

Add a splash of brandy or bourbon just before serving for extra warmth and depth - this optional addition elevates the drink significantly.

Make extra and store in the refrigerator - mulled wine often tastes even better the next day as flavors continue to meld and develop.