

Traditional Mulled Wine

1 -750 ml bottle dry red wine
½ cup brandy
2/3 cup granulated sugar
6 cloves
2 cinnamon sticks
Peel from ½ orange

Pour wine into large saucepan and place on low heat. Cut the zest off the orange, remove and discard the pith. Add the zest to the wine. Add the remainder of the ingredients and stir. Let simmer, but don't let the wine boil. When wine begins to steam, remove from heat. Ladle wine into mugs or glasses, carefully removing solid ingredients. Serve immediately.

White Wine Mulled Wine

1-750 ml bottle Reisling wine
¼ cup sugar.
¼ cup water
2 sprigs fresh rosemary
4 T. honey
Peel from one lemon

Place sugar, water, rosemary, and honey in a large saucepan and simmer on low heat for ten minutes. Add the wine and lemon peel. Simmer for 15 minutes. Do not let the wine boil. Strain the solid ingredients and serve.