

Mulled White Wine

Mulled Wine in the UK, Glühwein in Germany, Glogg in Sweden/Denmark, Quentão in Brazil and Vin Chaud in France... spiced, warmed wine tweaked simply by the spices and which liquors are used! This version, using white wine, is the perfect balance of warming and freshness, for a cozy winter evening.

Serves 4

1 750 ml bottle of dry white wine,
¼ cup Honey Ginger White Balsamic
½ cup light brown sugar
1 orange, sliced
½ apple, sliced
¼ cup cranberries
2 cinnamon sticks
5 cardamom pods

Add all ingredients to a pot and bring to a low simmer over medium-low heat. Stir to allow the sugar to dissolve, then stir occasionally for 15 minutes to allow the spices to infuse. Do not let the mixture come to a boil.

Alternatively, place all ingredients in a slow cooker and place on low to infuse and warm.

Serve warm in sugar-rimmed glasses and garnish with sugared cranberries and a cinnamon stick if desired.