

Hot Spiced Wine

Gary R. Hughes

Servings: 15

Preparation Time: 15 minutes

Start to Finish Time: 4 hours

Yield: 3 liters

Cuisine: German

AKA: Brûlé, Gluhwein, Mulled Wine.

- 1. Do not adjust until wine has simmered for at least an hour. It takes that long for the spices to infuse into the wine.*
- 2. After a couple hours the alcohol will start to boil away. Simply add a cup of strong brandy to bring the "kick" back.*
- 3. Can be made with red or white wine.*
- 4. Adding a bottle of good quality Burgandy (for red) or dry white wine (for white) will improve the flavor.*
- 5. Leftovers can be strained and bottled and kept in the refrigerator. Just reheat and serve.*

3 liters Red Wine

2 Medium Orange, sliced thin

2 Small Limes, sliced thin

1 1/2 cups Sugar

1 1/2 cups Fruit Liqueur, Some kind of berry is best

1 1/2 tablespoons Cloves, whole

6 Cinnamon Sticks, coarsely crushed

1/2 Teaspoon Cardamom

3/4 teaspoon Allspice

1. Combine all ingredients in a large pot. Cover tightly. Let sit for 3 hours.
2. Place on burner and slowly bring mixture to a low simmer. Do not boil! Keep covered or the alcohol will evaporate away.
3. Add more sugar if necessary. Serve hot.

Per Serving (excluding unknown items): 249 Calories; trace Fat (2.4% calories from fat); 1g Protein; 31g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 133mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 0 Fat; 1 1/2 Other Carbohydrates.

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