



RED BLEND MULLED WINE

Prep Time: 20-35 minutes

Makes 6 servings

When the days get shorter and the nights get colder, there's nothing that's cozier than a toasty mug of mulled wine. This spiced combination of our Red Wine Blend, winter spices, and citrus flavors is just the hug in a mug you're looking for. Add in a little bit of your favorite liqueur or leave it as is for the perfect wintertime drink.

INGREDIENTS

- 1 bottle of Mamma Mia Red Blend
- 1 whole orange, sliced (keep extra for garnish)
- 4-5 cinnamon sticks (keep extra for garnish)
- 4-5 star anise (keep extra for garnish)
- 1 teaspoon of whole cloves
- 2-4 tablespoons sugar or honey (your choice of sweetener)
- Optional: ¼ cup of your favorite brandy

INSTRUCTIONS

- Combine all ingredients together in a large pot or saucepan.
- Over medium-high heat, bring the mixture to a gentle simmer. Be careful not to bring it to a boil! You don't want to boil the alcohol off.
- Once steaming, reduce the heat to medium-low, cover, and continue to let the mixture simmer for at least 15 to 30 minutes. Stir to make sure the honey or sugar has completely dissolved.
- Ladle the mulled wine into your favorite mug. Garnish with an orange slice, cinnamon stick, star anise, and serve. Salute!



Made with:
Mamma Mia
Red Blend



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#MammaMiaMoment
#LifeLaughterLasagna

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