



Recipe Name: MULLED WINE (GLUEHWEIN)

Ingredients:

1 bottle	Red wine (dry)
2	Cinnamon sticks
1 Tsp.	Whole cloves
1 Tsp.	Allspice corns
1 big piece	Orange peel
1 big piece	lemon peel
4 Tbsp.	Sugar

Steps to follow:

Place red wine, cinnamon, cloves, allspice, lemon peel and orange peel in a pot and heat up at low heat. Do NOT allow to boil! Add two Tbsp. sugar and stir until the sugar is dissolved completely. Taste and add more sugar if needed.

Heat the mulled wine at low to medium heat for approximately 20 minutes until all aromas have come together. Serve the hot mulled wine in cups or in heat-resistant glasses.