

HOLIDAY SPICED WINE

Vin Chaud aux Épices de Fête



Source: The Gilded Table – December Edition

Prep Time: 5 min | **Cook Time:** 15-20 min

Yield: 4 cups

Recipe Description

Holiday spiced wine is a gently warmed winter cordial, infused with citrus and aromatic spices and meant to be sipped slowly by candlelight. Rooted in historic European mulled wines, this version is softly spiced rather than heavy, allowing the wine's warmth and fragrance to unfold without bitterness. It may be served warm for festive gatherings or chilled as a quiet evening aperitif during the season.

Ingredients

- 2 bottles red wine
- 1 orange
- 4 cinnamon sticks
- 8 whole cloves
- 1 Tablespoon whole allspice berries
- 2 star anise
- 1/2 cup dark brown sugar
- 2 cups brandy

Garnish options:

Orange Slices

Cinnamon Sticks

Star Anise



Instructions

- 1. Using a peeler**, peel strips of rind from the orange and then juice the orange.
- 2. Stove top:** Add wine, sugar, orange rinds, juice, and spices to a large saucepan. Bring to a simmer over medium-high heat. Reduce heat to low and continue to simmer for 1 hour.
- 3. Carefully strain the mixture** through a mesh strainer and discard the fruit and spices.
- 4. Stir in brandy.**
- 5. Garnish and serve.**

Slow Cooker Method: Add wine, sugar, orange rinds, juice, and spices into a crockpot and cook on LOW for about 2 hours.

Stir in brandy.

Garnish and serve.