

# Mulled Wine

## INGREDIENTS

- 850ml water
- 450g soft brown sugar
- 4 oranges
- 8 whole cloves
- 2 cinnamon stick
- 2 star anise
- ½ nutmeg, grated
- 1 vanilla pod
- ½ tbsp mixed spice



## METHOD


Heat the sugar, water and oranges (zested, halved and squeezed) on a medium heat, until boiling then add the spices and turn down the heat to simmer. Reduce the liquid down for about 20-30 minutes until syrup is the right consistency.

Mean while sterilise your bottle or jars ready. Sieve the liquid into sterile bottle and seal.

When your ready to enjoy, warm the syrup and red wine (25ml syrup to every 250ml glass) or even cider being careful not to boil it. Garnish with a slice of orange and serve.



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Give them a go and remember to share your photos and tag us via our Facebook and Instagram pages @themaybush  
We cannot wait to see your creations!



a group of individual inns