Recipe *Mulled Laurentide Cherry Wine*

Ingredients

- 1 bottle Laurentide Cherry Wine
- 1 c sugar
- 1 lemon
- 1 orange
- cloves
- whole nutmeg
- cinnamon stick
- star anise

Directions

1. Heat Laurentide Cherry wine in crock pot or on stove low heat.
2. Add sugar and stir to dissolve.
3. Pierce fruit with cloves, cut in 1/2 and add to wine.
4. Bring to simmer with the spices. Do not boil.
5. Heat at least 1 hour or even better prepare the night before, cool and then refrigerate to allow all the spices to blend. Reheat before serving.
6. Optional: other spices like Cardamom pods, fresh Ginger slices, aniseed, allspice. Alternately, honey can be used as the sweetener. Additionally, one can add Brandy or other liquor to up the ante…
7. Serve with additional cinnamon sticks for pizazz.

Relax and Enjoy Fireside.

Recipe *Mulled Laurentide Cherry Wine*

Ingredients

- 1 bottle Laurentide Cherry Wine
- 1 c sugar- white or dark brown
- 1 lemon
- 1 orange
- cloves
- whole nutmeg
- cinnamon stick
- star anise

Directions

1. Heat Laurentide Cherry wine in crock pot or on stove low heat.
2. Add sugar and stir to dissolve.
3. Pierce fruit with cloves, cut in 1/2 and add to wine.
4. Bring to simmer with the spices. Do not boil.
5. Heat at least 1 hour or even better prepare the night before, cool and then refrigerate to allow all the spices to blend. Reheat before serving.
6. Optional: other spices like Cardamom pods, fresh Ginger slices, aniseed, allspice. Alternately, honey can be used as the sweetener. Additionally, one can add Brandy or other liquor to up the ante…
7. Serve with additional cinnamon sticks for pizazz.

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