

Combine the rich flavours of red wine, oranges, honey, and spices in this mulled wine recipe to enjoy on a cold winter evening.

COOK TIME: 8 MIN

INGREDIENTS

- 750ml bottle robust red wine
- 3/4 cup water
- 3/4 cup AB's Honey
- 15 black peppercorns
- 1/2 orange, sliced
- 6cm cinnamon stick
- thin peels of orange or lemon zest for serving





DIRECTIONS

- 1. Place wine, water, cinnamon stick, peppercorns, and honey into a saucepan.
- 2. Heat until steamy and lightly simmering. Do not boil.
- 3. Strain into glass mugs or heatproof carafe
- 4. Serve with a thin strip of lemon zest and a bit of cinnamon stick.

NOTE:

1. If you prefer more spice, add extra fruit and spices such as cardamom and cloves to the wine as you cook, according to taste.

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