

## Mulled Wine

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### Why the Recipe is Special

I love potlucks, especially during winter. Folks bring great dishes to share that go way beyond chips and dip, and it is always a fine mix of good food and friendship! This mulled wine recipe is from Martha Stewart; It only takes half an hour to simmer so I bring along my crock pot and mix it all together on site.

### Ingredients

1 large orange  
2 cardamom pods  
6 whole cloves  
6 allspice berries  
6 whole black peppercorns  
1 cinnamon stick, plus 4 for garnish (optional)  
1 bottle (3 cups) fruity red wine  
1/2 cup sugar  
1/4 cup brandy

### Directions

Preparation time: 15 minutes  
Total time: 45 minutes  
With a fine grater, zest, then juice the orange.  
With the flat side of a knife, press firmly on the cardamom pods to bruise them.  
In a large pot (not aluminum), combine zest, juice, cardamom, cloves, allspice, peppercorns, cinnamon, wine, sugar, and brandy.  
Cook over medium heat, stirring, until sugar dissolves, 1 to 2 minutes.  
Reduce heat to low; simmer until flavors have melded, about 30 minutes.  
Pour through a fine-mesh sieve; garnish with cinnamon stick, if desired.  
Serve immediately.