



CRANBERRY & PINOT NOIR MULLED WINE

INGREDIENTS

- 2 750 ml bottles of Pinot Noir
- 2 oranges sliced into rounds
- 1/2 cup cranberries
- 1/4 cup honey maple syrup or agave
- 16 whole cloves
- 4 cinnamon sticks
- 4 star anise

DIRECTIONS

1. Combine all ingredients in a saucepan over medium-high heat until just barely simmering. Reduce heat to medium-low, cover and simmer for at least 15 minutes, or up to 2 hours.
2. Strain, and serve warm with desired garnishes.