

Spiced Mulled Wine

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Everyone will enjoy this traditional winter weather cocktail, perfect for holiday parties and family get-togethers! Make yourself one at home for a little pick me up, or make a whole batch for a signature drink at your next gathering.

Serves 8

INGREDIENTS:

2 oranges (sliced)
10 whole cloves
10 blackberries
3 cinnamon sticks
2 star anise pods
3 ounces freshly chopped ginger
1 cup raisins
6 ounces of your favorite brandy (I prefer Grand Marnier)
8 ounces granulated sugar
2 bottles of lighter-body red wine (pinot noir works great)

METHOD:

In a pot, toast the cinnamon, clove and anise until fragrant. Remove the pot from heat and slowly pour in the brandy and red wine. Bring to a simmer and add in the rest of the ingredients. Let simmer for 5 minutes, remove from heat, cover, and let steep for 1 hour. Strain contents into a large container, making sure no solids are left.

Serve warm and garnish with a cinnamon stick.

