

Beazley House Hot Mulled Wine

Prep Time: 5mins. ❖ Cook Time: 1hr. ❖ Serves: 12-16

Ingredients:

- ❖ 2 quarts red wine*
- ❖ 2 quarts apple juice
- ❖ 1 C. sugar (to taste)
- ❖ 4-6 whole cloves
- ❖ 1/2 Tbsp. whole allspice
- ❖ 3 sticks cinnamon

Directions:

In large combine wine, apple juice and sugar.

Heat to near boiling. Stir until the sugar is dissolved.

Add cloves, allspice and cinnamon sticks.

Reduce heat and steep for about an hour.

During the holidays, we place in a small crock pot, on low. The aroma fills the inn with thoughts of those sugar plum fairies you've heard so much about.



***Cook's Note:** Don't feel compelled to use your favorite \$85 bottle of cab for this. The gallon jug of Gallo or Rossi works best in this instance.