

Hot Mulled Wine

Ingredients:

- 1/3 cup sugar
- 1/4 cup bourbon
- 1 (750-milliliter) bottle cabernet sauvignon or other dry red wine
- 1 (3 x 1-inch) strip orange rind
- 1 (3-inch) cinnamon stick, broken in half
- 1/4 teaspoon whole cloves
- 2 teaspoons whole allspice

Instructions:

Combine ingredients in a large saucepan. Bring to a simmer; cook 20 minutes. Strain to remove spices. Serve warm. Serve with cinnamon stick for garnish, if you'd like.

