

Chai Spiced Mulled Wine

In just 10 minutes, you'll have a quick and easy mulled spiced wine!

Ingredients

1 bottle (750 ml) red wine, such as Merlot (a modestly priced wine works well here)
1/2 cup granulated sugar
1 tsp. LorAnn Chai Tea Super-Strength Flavor
Juice of 1 medium orange
4 1" x 3" pieces of orange zest
Orange zest strips for garnish

Directions

In a large saucepan, stir together wine, sugar, LorAnn Chai Tea Super-Strength flavor, orange juice, and zest pieces. Bring to a boil over medium-high heat; reduce heat to low and simmer for 10 minutes. Pour into mugs and garnish with orange zest strips.

Makes about 4 6-oz. servings

Tip: For a drink with a little more kick, add up to 3 ounces brandy or orange liqueur (such as Grand Marnier). Copyright © 2014 - 2017 | WebCodeTools.com, by Jason Macfarlane.SITEMAP

