



Mulled Wine

Chaberton Red 1.5 Liter

- Put spices in to cheesecloth and tie with butcher's twine. (~ 4 heaping tbsps)
 - Heat wine to a simmer. **DO NOT BOIL.**
 - Put spices in the wine and let simmer for at least 2 hours.
 - Add sugar (Start with 1 cup adding more until wine tastes sweet.)
 - Add 2 teaspoons maple syrup
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