



# Mulled Wine

Chaberton Red 4 Liter

- Put spices in to cheesecloth and tie with butcher's twine. (1 cup of spices)
  - 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 2 cups adding more until wine tastes sweet.)
  - Add 4 teaspoons maple syrup
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