Mulled Wine

Makes six servings.

Ingredients:

2 cinnamon sticks

- 1 handful juniper berries
- 1 handful allspice berries
- 1 whole nutmeg

Magnum of zinfandel (or 2 standard bottles of zinfandel)

1 cup sugar in the raw

Peel from 1/2 an orange



Directions:

Combine cinnamon, juniper, allspice and nutmeg in a cheesecloth bag and drop in a saucepan with a quarter of the wine. Add the sugar and orange peel. Simmer to blend flavors, about 6 minutes. Add the remaining wine and return to a simmer. Remove spice bag and orange peel and serve.

If transporting in a thermos, fill the thermos up with hot water to get it hot, about one minute, then fill with mulled wine.