



Make Your Own
VICTORIAN CHRISTMAS

HOW TO MAKE MULLED WINE

INGREDIENTS:

Mulled Wine:

4oz/115g sugar
4 cinnamon sticks
5cm/2in piece fresh root ginger, peeled and sliced
small handful cloves, or to taste
1 orange, zest only
1.5 litres/2 pints 12¾fl oz port wine or claret

Serves 6-8 people

RECIPE:

Step 1: Add ingredients to a saucepan and bring to the boil

Place two wine glasses of water, and the sugar, cinnamon, ginger, cloves and orange zest into a saucepan. Bring the mixture to the boil, then reduce the heat to its lowest setting and simmer, stirring regularly, until the mixture has reduced to form a thick syrup, about 15-20 minutes.

Step 2: Add port or wine

Add the port wine or claret and stir well. Increase the temperature until the mixture is piping hot, but not boiling.

Step 3: Serve

Serve immediately in wine glasses. Strain the mixture before serving, if desired.