

Gluhwein

Ingredients

- 1 litre bottle cheap red wine
- 30z/75g sugar (to taste)
- 1 tsp whole cloves
- 1 tsp ground cinnamon or stick cinnamon
- juice of 1 orange and 1 lemon

Preparation method

1. Pour wine into a saucepan and add remaining ingredients (you can put whole spices in muslin).
2. Heat until nearly boiling and strain (if necessary) into a warm bowl.
3. Serve warm.

less than 30 mins

preparation time

less than 10 mins

cooking time

Serves 4-6