

# Mulled wine

## Ingredients

- 1 bottle red wine
- 60g/2oz demerara sugar
- 1 cinnamon stick
- grated nutmeg
- 1 orange, halved
- 1 dried bay leaf
- 60ml/2fl oz sloe or damson gin (optional)

## Preparation method

1. Put the wine in a saucepan with the orange, sugar, bayleaf and the spices.
2. Heat gently until the sugar has dissolved. Taste to see if you want the wine sweeter, and add more sugar to taste.
3. Off the heat, stir in the sloe or damson gin if you are using it.
4. Strain into heatproof glasses and serve at once.



**less than 30 mins**

preparation time

**less than 10 mins**

cooking time

**Serves 6**

*An easy mulled wine recipe for the festive season, brimming with Christmassy spice and a kick of sloe gin.*