

Mulled Wine

By [Rosie Schaap](#)

Cons Poulos for The New York Times. Food Styling: Simon Andrews.

Time45 minutes

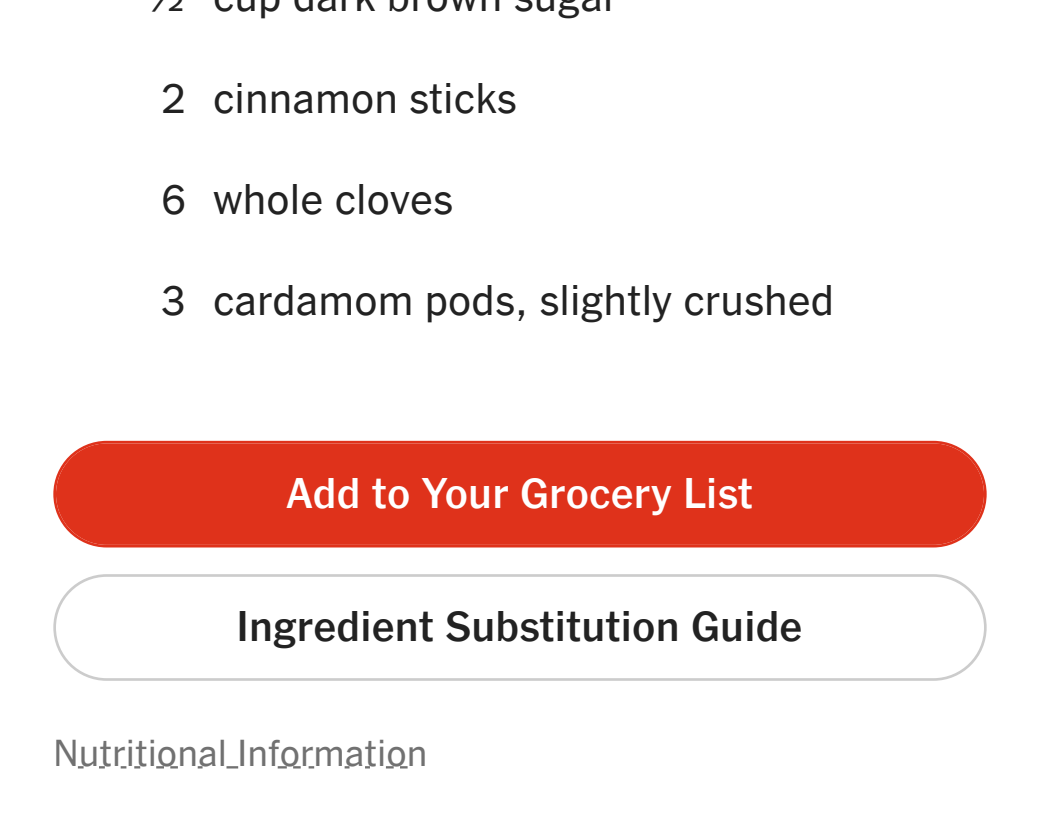
Rating5 ★★★★★ (1065)

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If coziness has a fragrance, it’s the aroma of red wine simmering on the stove with citrus and spices (and a little brandy for a bit more zing). Choose a red wine that isn’t bone-dry—a little fruitiness is just fine here. I like the inexpensive Zweigelt from Erdenlieb for this, which conveniently comes in 1-liter bottles.

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Ingredients

Yield: 6 to 8 servings

2 large oranges

4¼ cups/1 liter red wine

1¼ cups/10 ounces brandy

½ cup dark brown sugar

2 cinnamon sticks

6 whole cloves

3 cardamom pods, slightly crushed

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Ingredient Substitution Guide

Nutritional Information

Preparation

Step 1

Using a peeler, remove the peel in strips from 1 orange then juice the orange. Slice the other orange into rounds and reserve for garnish.

Step 2

In a nonreactive saucepan, combine orange peel, juice and the rest of the ingredients. Stir over medium heat until the sugar dissolves, about 2 minutes. Increase the heat to high, bring mixture to a boil, then immediately reduce the heat to low. Simmer gently until flavors meld, about 30 minutes. Strain the mixture, discarding the solids.

Step 3

Ladle into cups or mugs. Garnish each with a reserved orange round.

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Charles3 years ago

Why would you want to cook this until the alcohol burns off? I agree that the aroma would be delightful, but don't you want mulled WINE to have at least a bit of a kick? Open to logic.

Is this helpful? 👍 47

Lucy3 years ago

I thought you were supposed to cook the wine and fruit, but add the brandy afterwards so it is an alcoholic beverage

Is this helpful? 👍 39

Colleen Dunn3 years ago

One of the beauties of making mulled wine is that it's open to interpretation. I have on occasion thrown apples or lemons instead of or in addition to oranges. I have also put Grand Marnier instead of brandy, for a little more emphasis on orange flavor. Star anise and nutmeg can be used in addition to cinnamon sticks. White wine, fruit wine, or spiced wine can be used instead of red. Go wild and use your imagination with this recipe.

Is this helpful? 👍 36

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