

# Cranberry Shiraz

## RECIPE FOR Mulled Wine

1 750 ml Cranberry Shiraz  
1 Mulling spice pouch  
¼ Cup of honey or 5 - 8 tsp. brown sugar  
¼ Cup of brandy (optional)  
Sliced oranges, cinnamon sticks, cranberries  
for garnish (optional)



1. Combine wine, ¼ cup of honey or 5 to 8 tsp. of brown sugar (to taste) into a pot and heat over a low to medium heat.
2. Add cinnamon stick and spice pouch, continue to heat for about 25-30 minutes, do not boil.
3. Before serving add brandy. Ladle into mugs, garnish with cinnamon stick, orange slices and cranberries.

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