

WARM WINE FOR HALLOWEEN PARTY AND LONG FALL AND WINTER EVENINGS:

Ingredients:

a bottle of sweet, semi-sweet or dry red wine (you can use white wine or beer - most traditional is red wine)

1 orange – thin sliced

2 or 3 sticks of **cinnamon**

½ tea spoon cinnamon powder

½ tea spoon nutmeg

6 cloves

6 slices of ginger

6-star anise

honey – if you use dry wine, the drink might need to be sweeten a bit (it is up your personal preference)

The amount of all ingredients can be adjusted based on your personal taste preferences.

Directions:

Warm up wine up to 120 F. When wine gets this temperature, add all ingredients. Keep it on the heat for few more minutes until all ingredients blend in. Make sure do not overheat. Temperature of the drink must have no more than 120F.

Pour into pitcher and serve hot. Serve with cheeses with hot cranberry sauce.

