



Herbfarm Recipe

The Herbfarm Mulled Spiced Wine

WE SOMETIMES SERVE miniature brandy snifters of this holiday treat at the end of our December "Menu for the Holly and the Ivy."

A two-ounce serving is sufficient if the meal has already had many wines. Otherwise, a 4-ounce serving is a nice size.

INGREDIENTS

Makes eight 4-ounce servings

- 3/4 Bottle Red Wine (~550ML)
- 1/2 Bottle White Wine such as a Riesling (375ML)
- 3 Ounces Ruby Port Wine (90ML)
- 1/2 Cup Sugar (3.5 ounces/100 grams)
- 1 Sprig Fresh Rosemary, about 6 inches
- 1 Bay Leaf
- 1 Stick, Cinnamon
- 1 Star Anise
- 1 Clove, Whole
- 1 Allspice Berry (or 1/8 teaspoon, if ground) (1ML)
- 2 Drops of Bitters (or a strip of citrus peel)

*Combine ingredients and steep at **below boiling** for at least 1 hour to meld flavors.*

Strain and serve in demitasse cups or little snifters.

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