

Mulled Wine

Serves 8

125g (4oz) caster sugar

1 cinnamon stick

6 crushed juniper berries

Pinch of freshly grated nutmeg

1 orange, studded with cloves then cut into thin slices

1 lemon, thinly sliced

150ml (1/4 pint) orange liqueur, such as Cointreau

75cl bottle of red wine

1. Put the sugar in a pan with 450ml (3/4 pint) water. Add the cinnamon stick, juniper berries, nutmeg, one orange slice and the lemon slices. Heat gently to dissolve the sugar. Bring to the boil, then turn off the heat and stand for 10min to allow everything to infuse.
2. Add the liqueur and red wine and heat through gently, then pour into a jug. Add the remaining orange slices and serve.

NB. If you use heat for too long or have too high a heat at stage 2 the alcohol will evaporate and you will have a fruit cocktail.

