

# Alcohol - Gluhwein



## **Servings: 6**

*750 Milliliters Red Wine, Dry  
1 cup Brandy  
1 Lemon, Sliced  
3 Oranges, Sliced  
6 Sticks Cinnamon  
8 Cloves  
3 tablespoons Sugar  
3 Star anise, Whole*

Mix all ingredients, and simmer for, at least, 45 Minutes.  
(See notes).

Serve hot with a slice of orange and a dash of cinnamon or a cinnamon stick as garnish.

*Start Simmering your wine early to fill your house with the wonderful smells of the season to greet your guests as they arrive.*

*Keep the pot on very low heat through the party and keep an eye on it – you'll need to make more at some point!*

*Use a designated driver!*

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Per Serving (excluding unknown items): 295 Calories; 3g Fat (15.5% calories from fat); 2g Protein; 30g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 105mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 1/2 Fat; 1/2 Other Carbohydrates.