

GERMAN MULLED WINE (GLÜHWEIN)

You'll need one bottle (standard 750 ml) of fruit-forward red wine (German Pinot Noir is our pick), cinnamon sticks, cloves, star anise, some sugar, and an orange. From there, the recipe can vary according to how sweet or spicy you want to make your masterpiece!

Base Ingredients:

- 1 bottle German Pinot Noir
- 1 medium orange, sliced
- 3-4 cinnamon sticks (3 inches)
- 8-10 whole cloves
- 6 whole star anise
- 4-6 tablespoons sugar or honey (or more, to taste)
- Additional star anise, cinnamon sticks, and orange slices for garnish

Optional Ingredients:

- 1 medium lemon, sliced
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon whole allspice
- 1/2 teaspoon whole peppercorns
- For a lighter drink: 3/4 cup water, orange juice, or apple juice
- For a stronger drink: 3/4 cup brandy



Directions:

- Put all base ingredients and any desired optional ingredients in a pot, first placing whole spices in a square of cheesecloth tied closed with string. Reserve some orange slices, cinnamon sticks, and star anise for garnishing.
- Mix the ingredients and heat slowly over low heat on the stove, stirring occasionally. When the wine forms foam on the surface, cover the pot and let it steep for 10–15 minutes, or longer. Serve hot in mugs with garnish and enjoy!

Tips and Tricks:

- **Warming:** When warming the mulled wine, stir often and make sure not to let it come to a boil. If this happens, the delicate fruit aromas will be lost, alcohol will evaporate (at 173°F), and the drink becomes bitter.
- **Flavoring:** While the spices can vary based on recipe or personal preference, there are key rules of thumb. Avoid adding too many spices all at once, and mix in spices only in small quantities. Too many spices spoil the mulled wine by overwhelming the fruity aromas of the wine. Finally, sweeten cautiously.
- **Quality:** Make sure to use fresh spices and a quality wine.
- **Time:** Let the wine steep long enough for the aromas to fully unfold. Some recipes call for at least 20 minutes over heat. Other recipes may instruct steeping the mulled wine mix over low heat for hours, or even overnight.