

Mulled wine

Glühwein is a native specialty from Nürnberg, in the south of Germany. But the smell can now also be noticed around the Christmasset by the Liffey every Christmas. It is a wonderful Christmas FEIS with its stalls with food, presents and mulled wine.



Ingredients

- 1 bottle red wine (cheap)
- ½ cup cordial (blackcurrent or similar)
- 1-2 tablespoon sugar, brown or white
- 2 sticks cinnamon
- 5-6 cloves
- 1-2 star anise
- ¼- ½ teaspoon fennel seeds
- dried orange peel



An margadh Nollag cáiliúil

'Christkindlesmarkt'



Modh Oibre

Step 1

Pour the wine, the cordial and the spices into a heavy pot.

Step 2

Put a lid on the pot and leave it on the stove for 10-15 minutes. Don't let it boil!

Step 3

Pour through a sifter and into a mug or glass.

