

Pierre's Holiday Spiced Wine

Ingredients

- 750 ml Bottle of Dry Red Wine
- 1/3 cup Light Brown Sugar (or Honey)
- 4 Whole Cloves
- 4 Allspice Berries
- 1 Pinch of Ground Ginger
- 2 Sticks of Cinnamon
- 1 Orange
- 1/4 Cup of Brandy (optional)



Steps

1. Put the Cloves and Allspice in a tea bag. If you don't have a tea bag, you'll need to strain these out before serving.
2. Slice the Orange into 1/2 inch circles.
3. Combine all the ingredients into a Crock-Pot or pot on the stove. Cover and heat on low. If you heat it too much, the alcohol will evaporate out.
4. After about 30 minutes, when it is warm, remove the tea bag and set Crock-Pot to lowest setting.
5. Serve with one of the orange slices in each glass and an extra cinnamon stick if you like.