

I've never even HAD mulled wine but I decided to give it a try. I had friends coming over so I doubled the ingredients, using a red blend called "Sienna" that I like a lot. I strained it into a crockpot to keep it hot. The result was outstanding, but considering the volume is all wine and brandy it is very boozy.

The main annoyance is that it calls for 1 liter of wine and a standard bottle of wine is 750 ml (3/4 of a liter). Since I doubled the recipe I had to open 3 bottles of wine and ended up with 1/4 bottle left over.

Mulled Wine

By Rosie Schaap

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Total Time 45 minutes

Rating ★★★★★ (1,654)



Cons Poulos for The New York Times. Food Styling: Simon Andrews.

If coziness has a fragrance, it's the aroma of red wine simmering on the stove with citrus and spices (and a little brandy for a bit more zing). Choose a red wine that isn't bone-dry—a little fruitiness is just fine here. I like the inexpensive Zweigelt from Erdenied for this, which conveniently comes in 1-liter bottles. This recipe is easily doubled for a larger crowd.

INGREDIENTS

Yield: 6 to 8 servings

- 2 large oranges
- 4¼ cups/1 liter red wine
- 1¼ cups/10 ounces brandy
- ½ cup dark brown sugar
- 2 cinnamon sticks
- 6 whole cloves
- 3 cardamom pods, slightly crushed

PREPARATION

Step 1

Using a peeler, remove the peel in strips from 1 orange then juice the orange. Slice the other orange into rounds and reserve for garnish.

Step 2

In a nonreactive saucepan, combine orange peel, juice and the rest of the ingredients. Stir over medium heat until the sugar dissolves, about 2 minutes. Increase the heat to high, bring mixture to a boil, then immediately reduce the heat to low. Simmer gently until flavors meld, about 30 minutes. Strain the mixture, discarding the solids.

Step 3

Ladle into cups or mugs. Garnish each with a reserved orange round.