

Warm Mulled Wine (With mocktail option)

Ingredients

- One bottle of red wine **or** 2 cups of juice (pomegranate and cranberry are good)
 - If using juice, also add 2 cups water
- 8 cloves
- 3 pieces of Star Anise
- 1 cinnamon stick
- Handful of blackberries or cranberries (optional)
- Slices of orange or lemon (save some for garnish)

Instructions

For Stovetop

Add all ingredients to a large saucepan (you may want to bundle spices in cheesecloth for easy removal) and bring to a very low boil on medium-high heat.

Turn heat to low and simmer for 20-30 minutes, or up to an hour.

For Slow Cooker

Add all ingredients to a slow cooker (you may want to bundle spices in cheesecloth for easy removal) and cook on low for 1.5 hours.

Then all you need to do is remove the spices, pour into a mug, garnish with fresh fruit and enjoy. Cheers!