

Warm Sangria Cider

Ingredients

- 1 bottle red wine
- 4 cups apple cider
- 1/4 cup honey
- 1/2 cup spiced rum
- 1 apple, sliced, extra for garnish
- 2 clementine's, halved, extra for garnish
- 3 cinnamon sticks
- 8 whole cloves
- 1 vanilla Bean
- 1 tsp nutmeg
- 4 thin slices fresh ginger
- Star anise

How to make it

1. Combine wine, cider, honey, rum, apple slices and clementine's in a big pot over low heat.
2. While mixture is heating, toast cinnamon sticks, cloves, anise, vanilla, nutmeg, and ginger in a small skillet for 5 minutes, stirring occasionally.
3. Add to liquid and mix until fully combined.
4. Allow mixture to simmer for 30 minutes, stirring every so often to allow spices to seep in and honey to dissolve.
5. Do not allow the liquid to boil.
6. Serve hot, garnishing with apple and clementine slices.



PREP
TIME
10 min



COOK
TIME
35 min



TOTAL
TIME
-



SERVING
-

Made with