

Holiday Spiced Wine ~ Hot and Cold

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Ingredients

2 oranges
2 bottles Cabernet or Zinfandel (750ml)
1 bottle Pinot Grigio or unoaked Chardonnay (750ml)
1 piece (3 inch) of fresh ginger, peeled and thinly sliced
4 Tbsp. Fourteen Magpies Citrus Preserve Orange Spice
3 cinnamon sticks
2 star anise
½ teaspoon ground cloves
⅓ cup brown sugar, or to taste
¼ cup brandy (optional)



To enjoy hot:

Remove the zest from the oranges in strips, avoiding the bitter white pith, and set aside.

Juice the oranges into a large, heavy-bottomed pot.

Pour the red wines and white wine into the pot with the orange juice. Add the strips of orange zest, ginger, **Orange Spice Jam**, cinnamon sticks, star anise, cloves, and brown sugar. Stir to dissolve the sugar.

Cover and heat over medium-high until heated through, but not boiling. Reduce heat to low and simmer for an hour or longer to bring all of the flavors together. Adjust the sweetness by adding more brown sugar, as necessary. Strain and serve hot with a splash of brandy. Garnish with an orange wheel (fresh or dried) and cinnamon stick. Serves 12.

To enjoy cold:

1.5 ounces of best quality whiskey or bourbon

1 egg white (optional)

Make the recipe above. Allow to cool to room temperature, then put pot in the refrigerator overnight. Next day, strain out fruit and spices.

In a shaker, combine 2.5 oz cold wine mixture, 1.5 oz whiskey or bourbon, egg white and ice. Shake well.

Pour into a rocks glass over 2 ice cubes.

Garnish with a half-slice of orange, 1 star anise, and cinnamon stick.

Recipe measurements are for 1 serving

