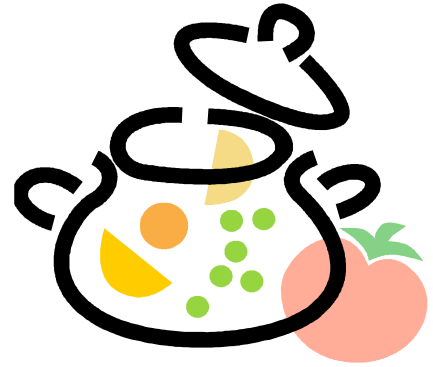


Hot Mulled Apple and Grape Juice

This is the way I made the mulled 'wine' for the lunchtime poetry reading at the library. It was just adapted a bit from another recipe to suit us.



- 24 cloves
- 2 cinnamon sticks
- 1 crushed/coarsely grated nutmeg
- 1 cup water
- Half cup sugar
- Peel of one orange and one lemon (without pith)

Boil all this up then leave to simmer for about ten minutes or so (makes your house smell nice)

You can now let it cool and use it later, or...

Strain into a large pot or microwave-proof jug

Add:

- about a cup of lemon juice,
- Half a litre of apple juice
- 1 bottle of red grape Schloer

Heat gently till piping hot, either in microwave or on stove. (The Shloer will gradually lose its fizz once heated and stirred)

Note: I used Schloer just because we had some to use up. You might prefer cartons of grape juice, which most recipes use. But we thought the Schoer worked OK as it made a nice light drink.

You can get ready-mixed Mulled Wine spice which might be easier than all that crushing of nutmegs and boiling them up – it's actually not at all easy to crush a nutmeg!

Happy drinking!