



MULLED WINE

Mulled wine is very traditional in the United Kingdom at Christmas. **Mulled cider** (and sometimes also mulled ale – delightful!) is also served, with a **mulled apple juice** as a alcohol-free alternative. Over the years the recipe for mulled wine has evolved with the tastes and fashions of the time. One Victorian example is the so-called **Smoking Bishop**, mentioned by Charles Dickens in **A Christmas Carol**, which was made from port, red wine, caramelized lemons or oranges, sugar and spices. The traditional **spices** used for this hot beverage are cloves, grated nutmeg, and cinnamon or mace. As for the alcoholic contents, any kind of wine may be mulled, but **port** and **claret** are those usually selected for the purpose.



Click on the Picture for a Video of this **RECIPE**