

## the recipe files

### Hot Spiced Wine

**W**ANT your special someone to be of good cheer this holiday season? Just cook up this recipe for Hot Spiced Wine on a frosty night. Then sip this fruity and flavorful drink as the two of you cuddle by the fire. Enjoy.

**PREPARATION TIME:** 5 minutes

**SIMMERING TIME:** 25 minutes

**SERVES** 2

**NUTRITION PER SERVING**

Calories 183, fat 0 grams, sodium 4 mg., carbohydrate 28 grams

**Rind of ½ orange**

**Rind of ½ lemon**

**¼ cup water**

**¼ bay leaf**

**1 clove**

**1 cinnamon stick**

**¼ bottle full-bodied red wine**

**¼ cup honey**

**2 tbsps. cognac**

**pinch of nutmeg**

Remove the rind from the orange and lemon with a potato peeler.

In a large saucepan, combine the water, lemon and orange rind, bay leaf, clove and cinnamon stick.

Bring to a boil, reduce heat, and simmer for 15 minutes.

Add the wine and steep over low flame for 10 minutes more to warm. The wine must not boil.

Remove from heat and stir

in the honey, cognac and pinch of nutmeg.

Strain the wine into a warm serving pitcher or bowl and serve.

Garnish each glass with a lemon and orange slice.