

Blueberry Mulled Wine

Servings: 4

Prep Time: N/A

Cook Time: N/A



INGREDIENTS

- 2 cups fresh or frozen blueberries
- 1/3 cup sugar
- 10 whole cloves
- 2 large cinnamon sticks
- 1 bottle (750 mL) dry red wine

INSTRUCTIONS

- 1 In a saucepan over medium heat, combine blueberries and sugar. Cook until lightly simmering, about 5 minutes.
- 2 Puree blueberry mixture until smooth, then add in cloves and cinnamon. Continue lightly simmering for 20 minutes.
- 3 Pour wine into the pot and reduce heat to a very slow simmer (don't boil), at least until wine is warm (you can let it sit on low heat anywhere from 15 minutes to 3 hours).

Strain before serving. Serve warm optionally garnished with a slice of orange and a cinnamon stick.

Variations

- For a mocktail version swap out red wine with grape juice.



Grab a
boost of
blue