



POMEGRANATE POWER MULLED WINE



SERVES: PREP TIME: COOK TIME:

2 | 5M | 1-2H

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

- ½ Cup Crofter's Organic Premium Pomegranate Power Fruit Spread
- 2 Small Oranges (Sliced in to Rounds)
- 1 Bottle (750ml) of Red Wine
- 2 Cinnamon Sticks
- ½ Tsp Clove
- 1 Tsp Vanilla Extract

DIRECTIONS:

1. Begin by slicing the oranges into thin rounds. Now, in a large sauce pot, combine the Crofter's Organic Premium Pomegranate Power Fruit Spread, sliced oranges, red wine, cinnamon sticks, clove, and vanilla extract.
2. Gently mix together the ingredients using a wooden spoon until evenly combined. Next, place the sauce pot over medium-low heat and simmer (not boil) for 1-2 hours. You can simmer for longer but be careful not to burn.
3. Once done, remove from the heat and strain the mulled wine with a fine strainer or cheese cloth to remove the chunks of clove or any chunks of pomegranate.
4. Serve the Pomegranate Power Mulled Wine warm in a glass and garnish with a fresh cinnamon stick. Enjoy!