



GLÜHWEIN (MULLED WINE)

SERVES 4 TO 6 / 20 MINUTES

Cloud Nine welcomes its guests with glass mugs of this steaming wine, garnished with a slice of blood orange when it's in season. Since glühwein (German for "glow wine") is heated and infused with spices, don't bother with your best bottle to make it; just choose a red wine that you wouldn't mind drinking.

1 bottle (750 ml.) red wine

6 whole cloves

4 star anise pods

2 cinnamon sticks

2 juniper berries

2 oranges

¼ cup brown sugar

- 1.** Pour wine into a medium pot. Add cloves, star anise, cinnamon, and juniper berries. Bring mixture to a gentle simmer over low heat (don't let it boil—high heat damages the flavor).
- 2.** Meanwhile, wash oranges (don't peel) and cut into ¼-in. slices. Reserve 6 of the biggest slices and put remaining slices in with wine. Add brown sugar and stir until dissolved.
- 3.** Simmer wine mixture 10 minutes. Strain into an insulated container or ladle into mugs, leaving behind spices and oranges. Garnish each serving with a reserved orange slice.

MAKE AHEAD *Up to 2 days, chilled (strain out spices before chilling; otherwise, they'll turn bitter). Reheat over low heat (you don't want it to boil).*

PER SERVING 150 Cal., 0% (0.7 Cal.) from fat; 0.5 g protein; 0.1 g fat (0 g sat.); 15 g carba (1.3g fiber); 6.8 mg sodium; 0 mg chol.

Illustration by **WALTER C. BAUMANN**