

MUSEUM OF FINE ARTS ST. PETE

Hot Mulled Wine

For our December Virtual Cocktails & Collection, the signature cocktail is Hot Mulled Wine. Make 30 minutes ahead of time to enjoy during the event. The mocktail version is also included below. Cheers!

Ingredients:

1-½ cup boiling water
½ cup white sugar
¼ lemon
8 whole cloves
1 cinnamon stick
1 bottle claret wine
1 pinch ground nutmeg

Instructions:

- 1) In a saucepan, stir water and sugar until sugar dissolves. Add the lemon, cloves, and cinnamon. Boil mixture for 10 minutes. Strain to remove solids; return liquid to saucepan.
- 2) Stir wine into liquid. Heat—but don't boil—for up to 10 minutes. Pour into glass and fleck with nutmeg. Enjoy!

Hot Mulled Cider

Make 15 minutes ahead of time to enjoy during the event.

Ingredients:

4 cups apple juice or cider
1 cinnamon stick
Juice and peels of 1 orange
2 cloves
2 star anise

Instructions:

Combine all ingredients in a saucepan and simmer for 5 to 10 minutes. Serve in mugs.
Enjoy!