

TRUPTI MULLED WHITE WINE

INGREDIENTS

1 orange
5 Trupti whole cloves
3 Trupti whole star anise pods
1 piece (1 inch) peeled fresh ginger, thinly sliced
1 cup water
1/4 cup sugar
1 bottle (750 mL) medium-bodied white wine

METHOD

Peel orange in strips using a vegetable peeler, being careful not to remove any pith (the white part). Push cloves into peel.

Combine clove-studded orange peel, the star anise, ginger, water, and sugar in a saucepan over medium heat. Bring to a simmer, stirring to dissolve sugar, and cook for 10 minutes. Remove from heat, and add wine. Let stand for 20 minutes to mull.

Just before serving, gently reheat mulled wine over medium heat until just beginning to simmer. Serve warm.