

TRUPTI SPICED BRANDY WINE

INGREDIENTS

1 bottle (750 mL) light-bodied red wine (such as Beaujolais)
3 ounces brandy
1/2 cup sugar
6 Trupti whole cloves
4 strips lemon zest (3 inches each)
2 Trupti cinnamon sticks
2 Trupti star anise

METHOD

Bring red wine, brandy, sugar, cloves, lemon zest, cinnamon sticks, and star anise to a simmer in a saucepan, covered, over high heat.

Remove from heat; steep for 10 minutes. Strain through a fine sieve. Ladle into 4 mugs; garnish with fresh lemon-zest strips.