

Made with both dry and fruity red wines.

- One orange, sliced into rounds
- A second orange, sliced into rounds, if you want a garnish
- 4 cinnamon sticks
- 10 cloves
- 2 star anise
- 1/4 cup honey
- Optional: 4 green cardamom pods

How to make it:

- Mix wine and honey in a pot, stir until mixed.
- Add spices
- Heat (do *not* boil) for 30-60 minutes

Leftovers: Let cool, then store in fridge for up to three-four days. I imagine it'll last longer if you don't drink it quickly.