



## Mulled Wine

By @sarah.Packer1

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|-------------------------------|----------------------------|
| 1 bottle <b>Gomersal GSM*</b> | 2 tablespoons caster sugar |
| 1 valencia orange, quartered  | 1 cup white rum            |
| 1 star anise                  |                            |
| 1 teaspoon cloves             |                            |

\* Can substitute with *Gomersal Wines Shiraz* or *Shiraz Mataro*

1. In saucepan, on low-med heat, add **Gomersal GSM**, orange, star anise, cloves and caster sugar.
2. Gently stir to combine ingredients.
3. Reduce heat to low and cover.
4. Allow to simmer and infuse for approximately 2 hours.
5. Add rum and continue to simmer for 30 minutes.

We would love for you to share with us your re-creations using @gomersalwines and #cookingwithgomersal