



MULLED WINE

Ingredients

1 bottle red wine, try a Cabernet, Sauvignon, Merlot, or Zinfandel
3 cups unsweetened apple cider
¼ cup [Misbeehaven Farm](#) honey
3-4 cinnamon sticks
1 vanilla bean, cut lengthwise
4-5 star anise
1 tsp cloves
1 tsp fresh ground nutmeg
¼ cup brandy
1 lemon, sliced
1 lime, sliced
Cranberries (optional garnish)
1 small orange sliced

Method

1. Combine wine, cider, and honey into a pot or slow cooker and heat over low to medium heat.
2. Place cinnamon sticks, vanilla bean, star anise, cloves and ground nutmeg in a small saucepan and roast over medium heat for about 5 minutes, tossing occasionally with a wooden spoon. Add spices to the wine mixture and continue to heat for about 25-30 minutes, making sure it doesn't come to a boil and stirring occasionally to make sure the honey dissolves.
3. When the wine is steaming, and the ingredients have been well blended, it is ready to serve.
4. Just before serving, add brandy and about 1 cup of the sliced fruit to the mulled wine (reserve remaining for garnish). Ladle the mulled wine into mugs (leave seasonings behind) and add a cinnamon stick, a few cranberries, and some of the sliced fruit to each glass for garnish and enjoy! Mulled wine can be left on the stove to heat for many hours. It can also be stored in the fridge and reheated the next day.

Adapted from Tidy Mom

SLOW COOKER EGGNOG LATTE

Ingredients

5 quart or larger slow cooker, 1/2 gallon eggnog , 5 cups freshly brewed hot [Alpen Sierra Big Blue Tahoe Blend](#) coffee, 1/2 tsp vanilla extract, 1/2 tsp ground nutmeg plus more for garnish, 1/2 tsp cinnamon, Whipped cream, Cinnamon sticks for garnish

Method

1. Place the eggnog, brewed coffee, vanilla, nutmeg and cinnamon into the slow cooker, stir well.
2. Cover, and cook on high for 1 to 1 1/2 hours until heated.
3. Serve with whipped cream, cinnamon sticks, and nutmeg for garnish.

Adapted from The Magical Slow Cooker

