



Mulled Wine with persiMon®

Delicious straight from the box, persiMon® fruit is also a versatile ingredient for a variety of dishes. We take advantage of the persiMon® fruit's texture and sweetness with a sweet, spiced, Mulled Wine perfect for the holiday season.

Makes 2-4 servings

Credit: www.xiaoeats.com

Ingredients

- 1 persiMon®, sliced
- 1 bottle (750ml) of red wine (i.e. Cabernet Sauvignon or Merlot)
- 2 cups of orange juice
- 8-10 cloves
- 2-3 cinnamon sticks
- ¼ cup of honey
- 2 whole star anise

Preparation

In a large saucepan, combine all ingredients over medium heat. Bring the mixture to a gentle simmer and continue to heat for 15-20 minutes, stirring occasionally.

Serve with slices of persiMon® and cinnamon stick.

Tip:

To keep the drink alcoholic, do not boil. Keep the wine on a low simmer.

