

Mulled Wine Margaritas

Becky Hardin - St Peters, MO
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Servings: 8

8 whole peppercorns
8 whole allspice
4 whole cloves
3 (three inch) cinnamon sticks
1 bottle (750 ml) malbec (or other dry red wine)
2 cups apple cider or juice
1/2 cup packed dark brown sugar
1/4 cup agave nectar
1/4 cup orange liqueur
1/4 cup tequila (preferably Exotico Reposado)
1/4 cup orange juice
1 large navel oranges, sliced
orange slices (for garnish) (optional)
sea salt, sugar and orange zest (optional)

Preparation Time: 20 minutes

Cook Time: 1 hour

In a Dutch oven, combine the peppercorns, allspice, cloves and cinnamon sticks over medium heat until fragrant, about 2 minutes. Add the malbec, apple cider, brown sugar, agave nectar, orange liqueur, tequila, orange juice and the navel orange. Bring just to a simmer (Do Not Boil). Reduce the heat. Simmer gently, covered, for about one hour, stirring gently to dissolve the sugar. Strain; discarding the solids. Return the mixture to the pan. Keep warm on low until serving.

If desired, using orange slices, moisten the rims of the glasses. Set aside orange slices for garnish. Combine the salt, sugar and zest on a plate. Hold each glass upside down and dip the rim into the salt. Pour the warmed margaritas into the prepared glasses.

Garnish with orange slices.

Per Serving (excluding unknown items): 130 Calories; 1g Fat (9.3% calories from fat); 1g Protein; 29g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 20mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 1/2 Fat; 1 Other Carbohydrates.