

Spiced Bourbon with Red Wine

Food Network Magazine - December 2020

Servings: 2

*1/2 cup sugar
1/2 cup water
4 allspice berries
1 star anise pod
4 slices fresh ginger
3 ounces bourbon
2 ounces apple cider
1 ounce spiced syrup
1 ounce orange juice
1 ounce lemon juice
3 dashes orange bitters
1/4 cup red wine
cinnamon sticks (for garnish)*

Make the spiced syrup: In a saucepan, combine the sugar, water, allspice, anise and ginger. Bring to a boil, stirring occasionally. Let cool, then strain.

Make the drink: In a shaker with ice, combine the bourbon, apple cider, one ounce of spiced syrup, orange juice, lemon juice and bitters. Shake well.

Strain into two glasses filled with ice.

Top each glass with 1/4 cup of red wine.

Garnish with a cinnamon stick.

Per Serving (excluding unknown items): 409 Calories; 1g Fat (4.2% calories from fat); 2g Protein; 72g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 38mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Vegetable; 1/2 Fruit; 0 Fat; 3 1/2 Other Carbohydrates.