

The Chopping Block

Gluhwein (Warming Red Wine Punch with Orange and Spices)



Yield: 6-8 glasses
Active time: 10 minutes
Start to finish: 30 minutes

1 (750 ml) bottle of red wine
1/4 cup brandy or orange liqueur
1 orange, sliced into rounds
8 whole cloves
2 cinnamon sticks
2 star anise
2 to 4 tablespoons honey
1 orange, cut into half moons for garnish

1. In a saucepot, measure together the wine, brandy or orange liqueur, orange slices, cloves, cinnamon, star anise and honey.
2. Set over medium-low heat until steaming, remove from the heat and cover. Right before serving, gently reheat.
3. Strain the wine through a fine sieve and ladle into mugs. Garnish with a fresh orange slice and serve. ■

Sangria



Yield: 6-8 glasses
Active time: 20 minutes
Start to finish: 1 day

One 750ml bottle Spanish red wine
1/2 lemon, sliced
1/2 orange, sliced
1 apple, medium dice
1/2 cup granulated sugar
1/4 cup brandy
Club soda to taste

1. In a pitcher, mix together the wine, lemon slices, orange slices and apples. Stir well and allow to marinate overnight, refrigerated.
2. When you are ready to serve the sangria, add the sugar and brandy and stir well. Cut the mixture with club soda to your liking.
3. Fill your glasses of choice with ice, and pour in the sangria. Drink and enjoy! ■