

BBQ Mulled Wine



Ingredients

- 2 cinnamon sticks
- 3 whole star anise
- 1/2 tsp whole cloves
- 750ml dry red wine
- 2 tbsp honey
- 3 large oranges, 2 cut in half and 1 cut into thin slices

Directions

Step 1 – Prepare the BBQ for direct cooking over medium heat (180°C). Ensure the grills are clean.

Preheat a large BBQ safe saucepan, and once hot, add the cinnamon, star anise and cloves to the dry pan. Toast the spices, tossing regularly, until fragrant. At the same time, place 4 of the orange halves, cut side up, onto the grill to warm through for 2 minutes.

Step 2 – Remove the oranges from the BBQ and cut into thin slices. Add all of the remaining ingredients to the pan, stirring to combine. Close the BBQ lid and bring the mixture to a low simmer, then reduce the heat of the BBQ to low (120 - 130°C) and cook for a further 10 – 15 minutes.

Step 3 – Remove the pan from the BBQ and carefully strain the wine into glasses, garnishing each glass with a slice of fresh orange. Serve warm or hot.

