



## GERMAN HANDMADE MULE

- 2 tablespoons cane sugar
- 1 Orange in slices
- 6 cloves
- 4 anise stars
- 2 cinnamon sticks
- 2 tablespoons honey
- 1 bottle of red wine

### PREPARATION:

1. Put the red wine in a pot
2. Cut the orange into slices and add them to the pot.
3. Add all other ingredients to the red wine.
4. Until the sugar completely dissolved and the aromas could spread, warm everything without bringing the mixture to the boil

Makes 4 cups