

BABY IT'S COLD OUTSIDE

Warm up with Très Chic Rosé Mulled Wine Recipes

très
chic

très chic rosé mulled wine



INGREDIENTS

1 Bottle Très Chic Rosé
1 Orange, sliced
6 Cloves
8 Cardamom pods
2 Cinnamon sticks
¼ c Pomegranate seeds
¼ c Halved cranberries
½ tsp Vanilla

DIRECTIONS

Add all ingredients to a pot and bring to a simmer over medium high heat. Simmer 30 minutes and serve.

Image: anarchitectabroad.com

INGREDIENTS

1 Bottle Très Chic Rosé
1 Cinnamon stick
4 Cloves
¼ tsp Nutmeg
1 tsp Sugar
Apple or Pear Slices
White raisins, cranberries,
or cloves for garnish

DIRECTIONS

Heat the wine on low-medium heat. Do not boil it, just warm the liquid. Add the ingredients, and let the sugar melt. Warm for at least five minutes. Fifteen minutes will make the wine spicier.

Add fruit slices and garnish with white raisins, cranberries, or a clove for a festive touch.

Adapted: delishably.com

Image: ilovewine.net

mulled winter rosé



mulled rosé & whimsy



INGREDIENTS

1 Bottle Très Chic Rosé
¼ c Pomp & Whimsy liqueur
or other gin liqueur
⅛ c Grenadine
¼ c Fresh pomegranate seeds
¼ c Fresh halved cranberries
1 Orange, sliced
2 Cinnamon sticks
6 Cloves
8 Cardamom pods
Fresh orange slices, cranberries,
pomegranate seeds, cinnamon
stick or star anise for garnish

DIRECTIONS

Add all ingredients to a pot and bring to a simmer over medium high heat. As soon as it begins to simmer, turn the flame to low and slow simmer for a half hour. You can either strain the cooked fruit from the mix and serve with fresh garnish, or leave it and serve as is.

Adapted: drinkingwithchickens.com