

## Honeyed Hot Cider Sauvignon

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If you thought Sauvignon Blanc was just a summer wine, this hot drink recipe that simmers in your slow cooker will convince you to drink the wine year-round when combined with apple cider and fall spices.

### Ingredient Checklist

2 3 inches cinnamon sticks

4 whole cloves

4 whole allspices

4 cups apple cider

1/4 cup lemon juice

1/2 cup honey

1 750-ml bottle Sauvignon Blanc or other dry white wine

1 orange, halved and sliced (optional)

1 Granny Smith apple, halved and sliced or cut into wedges (optional)

1/4 – 1/2 cup spiced rum, brandy, or bourbon (optional)

### Instructions

For spice bag, place cinnamon sticks, cloves, and allspice on a double-thick, 6-inch square of 100%-cotton cheesecloth. Bring up corners; tie closed with 100%-cotton string.

In a 3- to 4-qt. slow cooker combine spice bag, wine, cider, and honey. Cover and cook on low for 3 to 4 hours. Discard spice bag.

Stir in orange and apple slices and, if desired, spiced rum. Serve immediately or keep warm, covered, on warm or low up to 2 hours, stirring occasionally.

### To Make on the Stove Top

Follow Step 1, then in a 4-qt Dutch oven bring cider, lemon juice, honey, wine, and spice sachet to a simmer (do not boil). Reduce heat and simmer, uncovered, 20 minutes. Remove sachet. If you like, add a splash of rum, brandy, or bourbon to each serving.

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