



# Mulling Spice

## A HOMEMADE SAVORY SPICE

Features a warming blend of dried orange peels, allspice, cinnamon, and cloves.

### DIRECTIONS & SERVING SUGGESTIONS

1 bottle of Prairie Berry Winery wine  
(like Pumpkin Bog or Cranberry)  
2 tablespoons Prairie Berry Made Mulling Spice  
2 tablespoons light brown sugar  
1-2 orange segments

Combine ingredients in a pan. For easy serving, put the Mulling Spice in a tea ball. Heat on medium until hot, but do NOT boil. Reduce heat to medium low and mull or 20-30 minutes. Strain and serve. Enjoy!

1 Mulling Spice container = 2 bottles of wine

### INGREDIENTS:

Orange peel, Allspice, Cinnamon, and Cloves.

Made and packaged by  
Prairie Berry LLC  
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