

HOLIDAY *Spice*

Spice up the holidays with this easy DIY gift idea. Pair these festive mulling spice ornaments with your favorite fruity red wine or a delicious half gallon of fresh apple cider. Perfect as a hostess gift or for your neighbors or co-workers. Be sure to make extra to keep on hand for those chilly evenings. Just print these tags and/or recipes to add to your wrapped package for the perfect gift!

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Printables courtesy of Do South Magazine and Janna Wilson.
Visit JannaWilson.com for more inspiration.

mulled apple cider

Transfer mulling spices to spice bag and **tie** closed. **Combine** 1/2 gallon (2 qt.) apple cider and spice bag in a large pot on the stovetop. **Simmer** just below boiling point for 30-40 minutes or until hot. **Remove** spice bag and discard. **Serve** hot. **Garnish** with orange slices or cinnamon sticks.

mulled wine

Transfer mulling spices to spice bag and **tie** closed. **Heat** 1/2 cup water or apple cider and 1/3 cup sugar over stovetop. When sugar is dissolved **add** 1 bottle (750 ml) red wine and spice bag to liquid. **Reduce** heat to low and simmer (don't boil) until wine is hot. **Discard** spice bag and **serve** hot. Garnish with orange slices or cinnamon sticks.

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