

Chaddsford Winery SPICED APPLE RECIPES

For Hot Mulled Drinks!

Chaddsford Spiced Apple Wine can be used straight from the bottle as a delicious, unique dessert wine. Or try these sensational mulled wine recipes to spice up your fall and holiday parties.

Sweet and Simple Mulled Apple

Easiest of all, just pour Chaddsford Spiced Apple Wine into a crock pot or sauce pan, heat until warm, and garnish with cinnamon sticks, chopped apples and cloves (optional). Best when steeped several hours....makes your whole house smell spicy-good. For a personal "pick-me-up," heat a mug of Spiced Apple in the microwave with a cinnamon stick!

Crock Pot Cranberry

In a crock pot heat 2 cups cranberry juice with 1 bottle Chaddsford Spiced Apple Wine. Add 1/2 cup sugar. Float a clove-studded orange and cinnamon sticks, top with fresh apple slices. Serve warm.
Great for holiday Open-houses or any group gathering.

Hot Golden Apple

Mix 5 oz. Chaddsford Spiced Apple Wine with 3/4 oz. Goldschlager Cinnamon Schnapps in a mug. Heat in microwave, top with whipped cream, and add a cinnamon stick....Wow!

Spicy Island Punch

Blend together and heat slowly: 2 bottles Chaddsford Spiced Apple Wine, juice of three lemons, 4 cups pineapple juice, 3 cups grapefruit juice, 2 1/4 cups apricot juice (or orange juice), 1/2 cup sugar. Tie in a piece of cheesecloth: cinnamon sticks, 3/4 tsp. Whole cloves, 1/2 tsp. whole allspice, 1/2 tsp. Chopped fresh ginger. Float in punch with orange and lemon slices. A warming taste of the islands!

Hot and Spicy Pear Punch

Combine 1 bottle each Spiced Apple Wine, Pear Nectar and Seltzer. Add a splash of Irish Creme flavoring (usually available at gourmet coffee shops) -- do it to taste, but remember that a little goes a long way! Garnish with sliced pears and cranberries (or experiment with other fruits like star fruit or kiwi).
Can be served as a cold punch, but it is also wonderfully warming when heated.
Try it for your annual Thanksgiving gathering
even Aunt Gertrude and Uncle Harry will love it!

Chaddsford Winery

MULLED HOLIDAY SPIRIT RECIPES

Warm Spirit

(or, as we like to call it, the Spirit of Christmas Presents)

Combine 2 bottles of Chaddsford Holiday Spirit, 1 apple and/or 1 orange studded with cloves, and 2 cinnamon sticks.

Heat in a crock pot or sauce pan.

Then surprise your holiday guests or traveling Christmas carolers with this tantalizing alternative to egg-nog.

Autumn Spirit

(also known as the Spirit of Christmas Past)

Blend 1 bottle Chaddsford Holiday Spirit with 3 cups of Apple Cider and 1/2 cup honey or sugar. Add 1/2 teaspoon ground cinnamon if desired.

Heat in a crock pot or sauce pan.

This will be a certain family-pleaser at tree-trimming time.

Grand Spirit

(or, the Spirit of Hangovers Yet to Come)

Mix 2 bottles of Chaddsford Holiday Spirit with 5 cups of Orange Juice, 1/2 cup Grand Marnier liqueur, and 1/2 cup honey or sugar.

Heat in a crock pot or sauce pan.

Guaranteed to soothe post-Christmas-shopping agitation.

Spirit In A Teacup

(Jacob Marley BE GONE!)

Blend equal amounts of warm Chaddsford Holiday Spirit and hot sweetened tea in a big mug.

Float with a thick slice of lemon studded with cloves and a cinnamon stick. Makes the endless hours of Christmas-gift-wrapping a pleasant task indeed!