



# 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 for 20-30 minutes. Strain and serve. Enjoy!

### INGREDIENTS:

Orange peel, Allspice, Cinnamon, and Cloves.

Made and packaged by Prairie Berry LLC, Hill City, SD USA

