

Transform mealtime into a celebration with Pasmosa Sangria - an all-season refresher! Whether enhancing your chicken dinner, spicing up holiday toasts, or sipping a light summer drink, our delightful recipes add a savory touch to every experience.

## Hot Mulled Sangria

### Directions

Hot Mulled Sangria is made from Red or White Sangria and mulling spices. Simply follow the directions below.

You can use a crock pot, kettle, or sauce pan. Simply empty the contents of the Pasmosa Sangria into the pot or pan, then take the muslin bag with the mulling spices in it and insert the bag into the sangria. Do not empty contents. The bag will work like a tea bag.

Warm the sangria to approximately 165-175 degrees. Do not boil the sangria or you will boil off the alcohol. If you use a low heat, this should take 15 to 20 minutes.

Taste for temperature and flavor. Remove the muslin bag and pour as desired. Add a cinnamon stick to each cup or heat-rated glass. (If the muslin bag is left inside the crock pot, kettle, or saucepan while serving the sangria you will receive a stronger flavor than desired. Remove the muslin bag based on taste.)

### Add-Ons

The following can be added based on taste and how much you like to spice it up. However, the mulled sangria will taste great based on the contents of the bag and the cinnamon sticks as directed above.

- *Fruit Garnishes:* Thin slices of oranges, lemons, limes. The more citrus you add, the more sugar or honey you will need to sweeten the mulled sangria.
- *Sweetener:* Sugar or honey or both!
- *Liqueur*(depending upon your desired taste): Brandy, Grand Marnier, Cointreau, Chambord, St Germain, Midori or Araceli Marigold Liqueur

