Make Kid-Friendly Mulled Spice Wine

This traditional winter drink is a great way to make the holidays a little yummier. Your child and the adults will love this non-alcoholic recipe for mulled spice wine. A good way to dress the presentation up is to serve it with blanched almonds, gingerbread and raisins. You can change the flavor of it by using different juices; any berry or fruit juice will work. Let your child decide which flavor he likes best!

What You Need:

- 2 cups water
- 1 cup sugar
- 2 dozen whole cloves
- 4 cinnamon sticks
- The peel of 1 orange and 1 lemon
- 1 nutmeg seed
- 2 1/2 cups lemon or lime juice
- 2 liters of pear juice
- Medium pot
- Large pot
- Colander

What You Do:

1. Heat the water in a medium pot. Once the water is warm, have your child add the sugar, cloves, cinnamon, nutmeg and orange and lemon peels.
2. Boil the mixture for five minutes, then turn the heat down and leave it to simmer for five more.
3. Using the colander, strain the liquid into a large pot and add the citrus juice. Heat until simmering.
4. Add the two liters of pear juice. Keep the mixture on a low heat until it's time to serve!
5. Have your child pick out some festive cups and serve with almonds, gingerbread and raisins on the side.

When the whole family has been served, sit back and enjoy this delicious bit of warmth during the winter season! Direct your guests' compliments to your young host for his sophisticated holiday treat.

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