



Vino Caliente

Description

I used to drink this Vino Caliente with my friends during cold days in Bogotá , and sometimes we used to light the chimenea and put some music on. They were lovely times.

Vino Caliente or Mulled Wine (English version below)

Ingredientes hace 5 o 6 vasos

- 1 botella de vino tinto
- 4 cucharadas de azúcar
- 1 clavo de olor
- 1/2 cucharadita de polvo de nuez moscada
- 1 astilla de canela
- Corteza de limón

Preparación

1. En una olla, poner el vino, junto con el azúcar, la corteza de limón, el clavo, nuez moscada y la canela.
2. Calentar sin dejar que hierva.
3. Servir en vasos resistentes al calor.
4. Decore con una astilla grande de canela y limón.

Mulled Wine (English version)

Ingredients makes 5 to 6 servings

- 1 bottle of red wine
- 4 tablespoons sugar
- 1 clove
- 1/2 teaspoon grated nutmeg
- 1 cinnamon stick
- Lime peel

Preparation

1. In a saucepan, mix the wine, along with sugar, lime peel, cloves, nutmeg and cinnamon.
2. Heat but not boil.
3. Serve in heat resistant glasses.
4. Decorate with a big cinnamon stick and slice of lime.