



# Honey Wine aka Oenomelo



15' min



8 servings



Difficulty: 1



## method

- ❖ To prepare this Greek mulled wine recipe (oenomelo), pour the wine in a sauce pan and bring to a boil.
- ❖ As soon as the wine starts to get frothy, turn the heat down to low and add the rest of the ingredients. Let the wine simmer, whilst stirring, for about 5 minutes, until the honey melts and the flavors combine.
- ❖ Remove from the heat and let sit for a while.
- ❖ Strain and serve in shot glasses. Enjoy!



## ingredients

- 1 bottle (750ml) red wine
- 5 tbsps honey
- 2 cinammon sticks
- 4-5 whole cloves
- peel of 1 orange (optional)