



Stella's Mulling Spice

This blend is a little piece of my childhood, where love and peace filled the air as the scent of spices gently warmed the house during the holidays. Inspired by my grandmother, Stella, who always made Christmas feel special, this spice blend brings back the simple joy of being surrounded by love and the comforting aroma that made everything feel right. We hope Stella's blend will fill your space with that same magical warmth.

Stella's Mulled Wine or Spiced Apple Cider:

Ingredients: 1 bottle of red wine or 4 cups of Apple Cider, 2-3 tbsp of Stella's, $\frac{1}{4}$ cup honey or sugar, 1 sliced orange. *Instructions:* Combine all ingredients in a saucepan and simmer for 15-20 minutes. Strain and serve warm.

Stella's Simple Syrup:

(for pancakes, teas, hot chocolate, coffee or cocktails)
Ingredients: 1 cup sugar, 1 cup water, 2 tbsp mulling spice. *Instructions:* Heat sugar and water until dissolved, add mulling spice, and simmer for 10 -20 minutes. Strain and use as a sweet, spiced syrup.

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