

Hot Scarlet Wench

From Baroness Lady Genievieve de'Charbonneau

1 32-ounce bottle cranberry juice (4 cups)

1/3 cup packed brown sugar

2 inches stick cinnamon

4 whole cloves

1 750-ml bottle white zinfandel

In a large saucepan, combine cranberry juice, brown sugar, cinnamon stick, and cloves. Bring to boiling; reduce heat and simmer, uncovered, for 5 minutes. Remove spices.

Add white zinfandel. Heat until just warm. Ladle into mugs or transfer to a warm, heatproof pitcher and pour into mugs.

Sideboard: If you like, substitute 3 1/4 cups white grape juice for the white zinfandel and omit the brown sugar.

Serves: 14