

Rosemary & Thyme Scented Warm Wine Punch

Prep: 5 minutes plus cooling

Cook: 10 minutes

Serves 8

Ingredients:

- 2 x 75cl bottle red wine
- 600ml orange juice
- 100g caster sugar
- 1 pot Rosemary, roughly chopped
- 1 pot Thyme, roughly chopped

Method:

- Place all the ingredients in a large saucepan and bring up to just boiling, simmer, covered for 10 minutes. Allow to cool slightly.
- Pass through a sieve and serve warm.

Cook's Tip:

For a non-alcoholic version, use 1 litre red grape juice.

Nutritional information per serving:

| Kcal | Sugar (g) | Fat (g) | Sat Fat (g) | Salt (g) |
|------|-----------|---------|-------------|----------|
| 204 | 19 | 0 | 0 | Trace |

