Mulled Wine:  
  
1 Honey Crisp Apple

3 Clementine Oranges  
1 tsp Vanilla

1 Cinnamon Stick  
1 Bengal Spice Tea Packet  
2 TBS Sugar

Add all ingredients into your crock pot, even your Clementine peels, and cook on low heat for 20 min covered.

​​SML

After 20 minutes is up, remove your cinnamon stick and tea bag then continue to cook for 40 more minutes before serving. I like to serve mine in a glass garnished with a Clementine, and cinnamon stick, but you can mix and match your garnish in any way that you like, for an extra cutesie touch!