

DRINKS

Blackberry Mulled Wine

Yield: 4 servings

Prep Time: 5 minutes

Cook Time: 15 minutes



1/4 cup sugar
2 cinnamon sticks
4 green cardamom pods, lightly crushed
1 orange
1 cup blackberries
1 (750 ml) bottle of red wine
1 teaspoon vanilla extract

TOOLS

Car Camping Base Kit
Vegetable peeler
Medium pot
Ladle

One of my favorite childhood memories is a road trip with my family to Northern California. We drove all the way to Crescent City from LA, camping along the way. We hiked through the redwoods and swam in the Russian River, but the stand-out part of the trip was picking and eating the blackberries that grew all over one of the campgrounds we stayed at. It was my mom's birthday, and since we were surrounded by wild blackberries, my dad made her blackberry cobbler with vanilla ice cream, followed by pancakes with blackberries and melted ice cream for breakfast the next morning.

I always have blackberries in the house, and this Blackberry Mulled Wine recipe came to be one evening when I realized I had a handful that were on their way out. The tart blackberries balance the sweet spices and vanilla, and it's just the thing for a cool night outside. —Aimee

AT HOME

Combine sugar, cinnamon sticks, and cardamom in a small container.

AT CAMP

Using a vegetable peeler, peel the zest in wide strips from half of the orange. Cut the orange in half and juice it directly into a medium pot. Add the zest, blackberries, and sugar mixture and, using a fork or the back of your wooden spoon, muddle the mixture just a little bit. Add the wine, cover, and bring the mixture to a simmer over high heat. Reduce the heat to low and simmer for about 10 minutes. Remove from heat and discard the cinnamon, cardamom, and orange peel.

Stir in the vanilla, and ladle into cups to serve.