

Herbal Mulling Spices (Loose Spices)



Description:

Mulling Spices (Loose Spices) combines cinnamon, orange peel and cloves to create a festive spice blend, perfect for spicing up any holiday beverage.

Taste:

Davidson's Mulling Spices (Loose Spices) carry the strong spice flavor that is expected for the mulling of wines, ciders or juices.

History:

Davidson's Organic Teas actually began as a mulling spices company in 1976, operating out of a small garage as a family business. Because our Holiday Teas have been with us since the very beginning, we keep them available all year round to honor our humble start and family history.

Ingredients:

Organic cinnamon, organic orange peel, organic allspice, organic cloves and natural flavor.

Brewing:

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1. Add 16 grams of spices to a 1/2 gallon of the holiday beverage of your choosing (i.e. cider, wine, cranberry juice, etc.).
 2. Allow mixture to simmer for at least 5 minutes.
 3. When mulled to your liking, remove the spices.
 4. Serve, sip and enjoy your mulled beverage.
 5. Note: We suggest garnishing with a cinnamon stick or an orange slice for a little something extra!