

## **Hot or Cold - Mulled Spiced Pomegranate Juice**

### **Ingredients**

- 1 cup pomegranate juice
- 1 stick cinnamon
- 2 cardamom pods
- 2 cloves
- 2 cups sparkling mineral water
- Frozen whole cranberries

### **Directions**

1. In a small saucepan, heat pomegranate juice to near boiling, add cinnamon stick, cloves and cardamom pods - simmer for 10 minutes.
2. Remove from heat and allow the mixture to cool for at least 1 hour, unless you want it hot or warm.
3. Remove the cinnamon stick and other spices.
4. Divide the spiced juice between 2 tall glasses and add 1 cup sparkling mineral water to each glass.
5. Stir and drink warm or you can add ice and serve with a garnish of frozen cranberries.