

Merlot Marshmallows



Amount	Unit	Ingredient
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1	cup	Old York Cellars Merlot Wine
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4	tbsp	Powdered sugar
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3		Packets of unflavored gelatin
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1	cup	Water
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1 1/2	cup	Sugar
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1	cup	Light corn syrup
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Dash of kosher salt

1	tsp	Vanilla extract
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Confectioners' sugar for dusting

Cooking spray

Optional - Graham Crackers and Chocolate for making S'mores

Prepare a 9×9 inch pan with a light coat of cooking spray and sprinkle powdered sugar into the pan. Give it a couple of taps over the sink to coat the pan.

Pour the [Old York Cellars Merlot Wine](#) and 4 tablespoons of powdered sugar into a medium saucepan. Bring it to a simmer stirring constantly until the mixture reduces to just about 1/4 cup. The mixture will thicken a bit. Carefully pour the reduced [Merlot](#) into a measuring cup and let it cool completely.

Combine the gelatin and 1/2 cup of cold water in the bowl of a stand mixer fitted with the whisk attachment and allow it to bloom for at least 5 minutes.

Meanwhile, combine the sugar, corn syrup, salt, and 1/2 cup water in a small saucepan and cook over medium heat until the sugar dissolves. Raise the heat to high and cook until the syrup reaches 240 degrees on a candy thermometer. Remove the mixture from the heat immediately.

With the mixer on low speed, slowly pour the sugar syrup into the dissolved gelatin. Put the mixer on high speed and whip until the mixture is very thick, about 15 minutes. Add in the vanilla and mix thoroughly.

Swizzle the reduced merlot across the top and use a knife to swirl it into the mixture. Smooth out the top, and dust with more confectioners' sugar.

Place the marshmallows in a dry area uncovered for at least 12 hours or overnight until the marshmallows dry and set.

Cut the marshmallows into squares and carefully remove them from the pan. Dust them with more confectioners' sugar.

Cheers & Enjoy!