

"Glug" or "Glögg"

Dorothy consumed this hot Scandinavian drink in the wintertime for warmth.

Servings: 8-10

Prep time: 10

Cook time: 50 min

INGREDIENTS

2 oranges juiced
4 strips of fresh orange peel
8 green cardamon pods
lightly crushed
8 whole cloves
2 cinnamon sticks
1 cup of water
½ cup sugar
1 small piece of ginger
peeled and diced
1 750ml bottle red wine
1 750ml bottle port
1 cup aquavit, vodka, or
brandy 240ml
½ cup dark or gold raisins
½ cup blanched almond
slivers

DIRECTIONS

1. Add cardamon, cloves, and cinnamon to a 3-quart saucepan over medium heat and toast until fragrant. Add the water, sugar, orange peel, orange juice, and ginger.
2. Bring to a simmer over medium heat and stir until sugar is dissolved.
3. Turn off heat. Strain syrup or juice through a fine strainer and into a bowl. Save ingredients and add to spice bag.
4. Add the spice bag back to the pan along with the syrup, alcohol, raisins, and almonds.

Recipe Continued

Servings: 8-10

Prep time: 10

Cook time: 50 min

INGREDIENTS

2 oranges juiced
4 strips of fresh orange peel
8 green cardamon pods
lightly crushed
8 whole cloves
2 cinnamon sticks
1 cup of water
 $\frac{1}{2}$ cup sugar
1 small piece of ginger
peeled
1 750ml bottle red wine
1 750ml bottle port
1 cup aquavit, vodka, or
brandy 240ml
 $\frac{1}{2}$ cup dark or gold raisins
 $\frac{1}{2}$ cup blanched almond
slivers

DIRECTIONS

5. Bring the mixture to a simmer over high heat. Careful it does not boil. Turn off heat, cover, and steep between 30 minutes to a few hours.

6. Ladle into mugs and serve with oranges, raisins, and almonds.

Note: to make non-alcoholic, use juice instead of alcohol

Recommended juices: grape juice, currant, or a mixture of juices with pomegranate, pear, cranberry, or apple.