

Glogg - A Traditional Scandinavian Holiday Drink

1 bottle dry red wine

1 bottle port wine

10 cardamom pods

10 whole cloves

10 tsp. raisins

½ to 1 cup sugar, as desired

2 cups water

zest of 1 orange - cut into strips

2 cinnamon sticks

5 slices peeled fresh ginger

10 tsp. blanched almonds

1-½ cups cognac, brandy, rum,

OR vodka – choose only one

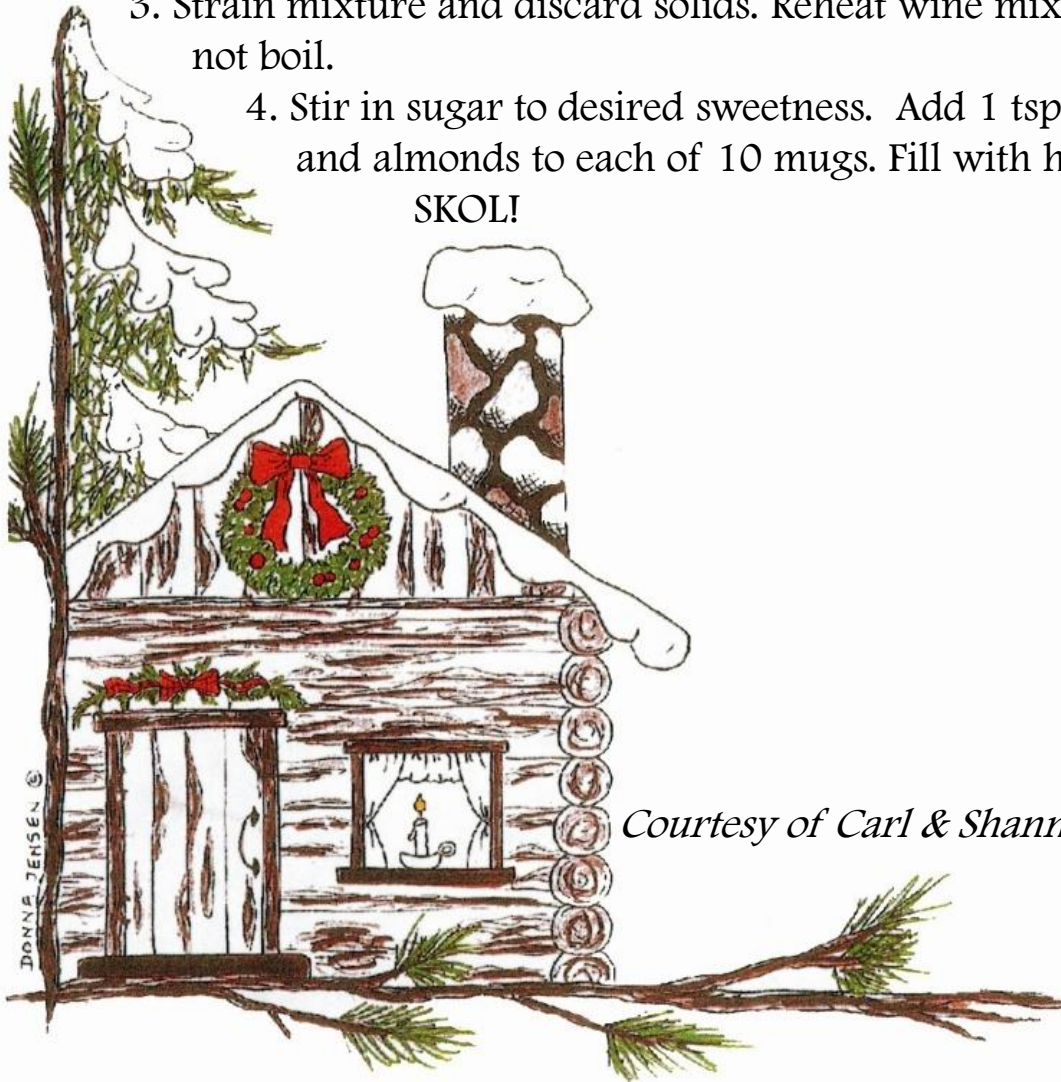
1. Mix wines, water, cognac, orange zest, cardamom, cinnamon, cloves, and ginger in a saucepan and bring to a boil over medium heat. Then reduce to low heat and simmer for 5 minutes.

2. Cover and refrigerate for at least 12 hours.

3. Strain mixture and discard solids. Reheat wine mixture but do not boil.

4. Stir in sugar to desired sweetness. Add 1 tsp. raisins and almonds to each of 10 mugs. Fill with hot wine.

SKOL!



Courtesy of Carl & Shannon Andersen