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## Glogg

Glogg, a traditional drink of the Scandinavian Advent season, is like mulled wine. The varieties of glogg recipes could boggle one's glogg-addled mind (try saying that three times quickly), but basic glogg consists of red wine with spices and a combination of other spirits and fruit juices. We here in the Ethnic Vegan test kitchens were happy to experiment with a number of recipes until we hit on a great-tasting result that will knock your winter socks off.

Plan to make the spice mix at least 24 hours ahead. Cardamom and nutmeg seedpods may be hard to find; you can substitute ground, if necessary. Heat to the simmer stage, but do not boil! Serve warm.

### **Spice mix:**

- 8 cardamom seeds, cracked (or 1 tsp. ground)
- 1/3 cup raw, peeled almonds
- 1 whole nutmeg seed pod, cracked (or 1 tsp. ground)
- 1 cinnamon stick
- 10 whole cloves
- 1/2-inch slice fresh ginger, peeled and diced
- Zest of 1 orange
- 1 cup raisins
- Burgundy wine (enough to cover ingredients in saucepan)

Place all ingredients in a small saucepan, and cover with wine. Bring to a boil, remove from heat, cover, and let stand (unrefrigerated) for at least 24 hours.

The next day, strain liquid into a larger pan, and add:

- 4 cups burgundy wine
- 1 cup orange juice
- 1 cup pineapple juice
- 2 cups port wine
- 1 cup brandy
- 1 cup sweet vermouth

Heat until steaming (don't boil!). Stir before serving; solids will have settled to the bottom.