

GLÖGG RECIPES

One of the simplest "recipes" is to buy a "ready made" Glögg. World Market, Binny's and some other retailers carry Vin Glögg by Glunz family wineries in Paso Robles, CA, which you just warm up and add almonds and raisins. Ikea and World Market sell a ready made alcohol-free concentrate that you mix with water/wine/vodka or rum. Some recipes have a lot of alcohol in them so adjust to your tastes. Almonds are optional.

In addition to the recipes below, a Traditional Swedish Glögg recipe can be found on:

<http://www.thespruceeats.com/traditional-glogg-recipe-3510987>

John Berg's Nordic Glogg Recipe for FASM Joulu

Pour 1 ½ liters (51 ounces) of port wine into a non-aluminum pot and heat to just warm, not boiling.

Fill a smaller pot with one pint (16 ounces) of water and add a cup of raisins (John recommends putting the cup of raisins in cheese cloth so it is easy to remove and use later in the recipe), 15 cardamom pods cracked open (approx. 120 seeds), 5 cinnamon sticks and 5 whole cloves.

Bring the mixture to a boil, simmer 15 minutes.

Strain the spiced water into the large pot of wine, then add the cooked raisins from the cheesecloth.

Add at least ½ cup to 1 cup sugar or more (to sweeten the taste) stir briefly and allow to stand 6 hours.

Heat just what you plan to serve until quite warm, 150-160F, then pour into 3 ounce glasses, adding a few raisins and a blanched almond, if desired.

For those wanting a stronger drink, a shot of brandy can be added to their drink! Kippis!

(The original recipe called for adding 1/2 pint grain alcohol and 1/2 pint brandy with sugar.)

Norwegian Glogg Recipe from Helena Koivisto

Ingredients

1 bottle of red wine
1 teaspoon cardamom
5 whole cloves
1 large sliced cinnamon stick
1 2-inch piece of ginger, chopped
12 ounces white sugar
½ 750-ml bottle of aquavit (or vodka or Cognac)
3 ½ ounces raisins
3 ½ ounces sliced almonds

Directions

Heat the red wine slowly in a saucepot over medium high heat. Put the cardamom, cloves, cinnamon and ginger in a spice bag and add to the pot. Stir in the sugar until it dissolves.
Remove the pan from heat and let cool, approximately 2 hours. Add the aquavit (or substituted alcohol) to the pan and place over medium-high heat. Heat until just before mixture reaches a boil. Add raisins and almonds. Transfer mixture to a punchbowl, remove the spice bag and ladle into large glass cups with little spoons, scooping up raisins and almonds.
Serves 8.

White Glögg (if you don't like Red Wine)

1 lemon
1 piece of ginger
1 bay leaf
10 cloves
1 bottle of inexpensive white wine
Sugar
(cognac)

1. Wash the lemon well with a brush in warm water. Peel the yellow surface off with a potato peeling knife. Remove the white surface.
2. Cut the lemon into thin slices. Place the slices into glögg glasses.
3. Place the yellow lemon peels, spices and white wine in a kettle. Add sugar, if you wish.
4. Warm up slowly
5. Filter out the spices.
6. If you wish, add some cognac. Pour into glasses.
Serve with raisins, almonds and peanuts.