

Glühwein:

Serves 2-3 persons

Ingredients:

1 750 ml bottle of dry red wine
1/2 orange, washed and sliced
1/4 cup sugar
2 oz. blackberry brandy
1/2 tsp. crystallized ginger
1/2 tsp. whole cloves
1 stick of cinnamon

Directions:

Combine the above ingredients (which can be adjusted to taste) in a pot. Heat on a low to medium heat. Stir to dissolve the sugars (do not boil). Continue to heat the mixture for another 5 minutes (again, do not boil), cover and let the ingredients steep/infuse on low heat for at least an hour. Strain before serving. Serve in warm glasses or mugs.

Ein Prost!