

## *Traditional Swedish Glögg*

(makes 15 small cups)

- \* 0.75 l (3 1/4 cups) dry red wine
- \* 2 cinnamon sticks
- \* 8 cloves
- \* 12 cardamom seeds
- \* 5 tsk (5 tsp) sugar
- \* 1.5 dl (2/3 cup) vodka
- \* almonds
- \* raisins

**1.** Place some raisins and blanched almonds in mugs or heatproof glasses and set aside.

**2.** Heat the wine and spices slowly in a pot. Stir in the sugar until it dissolves.

**3.** Add the vodka. Simmer until almost boiling. Pour into the prepared mugs or glasses.

**Hint:** Heat the wine with the spices and sugar the day before serving to give the flavors a chance to mature. Add the vodka and warm slowly before serving.

**Close**



 **Husqvarna**

**VIKING**