



## A few glögg recipes to liven up your holidays at home

Glögg (Glühwein in German-speaking countries) is warm, mulled wine popular during the holidays across Northern Europe. Recipes vary slightly by region, family, and level of alcohol tolerance so we are including four different versions for you to try out (2020 has been a long year. Try them all. We won't judge.)

The word glogg comes from the verb "att glödga" which means to warm or mull.

### Kimberly's Recipe

This one came to me from a German professor at the college where I did my graduate work and was adjusted through trial and error with the help of friends from all over Scandinavia. The Nordic comments and alterations are marked in red. Just to give it an air of authenticity.

OBS: This particular recipe was designed for large parties, so you may want to scale it back. Or not. Buy wine in refillable bottles and keep it in the fridge. It keeps and reheats well in the microwave.



Four to five bottles of red wine per large pot equals almost four liters. **The cheaper the wine the better. Seriously. Buy the boxed stuff. You're going to add a bunch of sugar and stuff to it and ruin anything that makes good wine "good" anyway.** Add a lemon and orange sliced, or more, 2-3 cinnamon sticks, 1 or so tablespoons cloves (stick into halved citrus or use cheesecloth for loose ingredients if you don't want things floating around, or strain the whole batch later), a few slices of fresh ginger, and 7 or so whole cardamon pods. You might add a whole anise star or a bit of anise seed as well as some sliced vanilla pod or real vanilla extract. Add a half cup or more of other alcohol. Brandy or whisky add a bit of flavor. **(Brandy is the best. Again, the cheap stuff)** You need a lot of sugar **(a lot)** Start with two cups and taste and stir and blend over time. **(Definitely more than two cups. Essentially when you get to**

**the point when you, an American, thinks it has enough sugar, add more)** The secret is to let it heat slowly on low without ever letting it come to the boil. You don't want the alcohol to burn off. You can let it warm for 3-5 hours, or even longer **(The longer the better without letting all the alcohol cook off.)** Add raisins and slivered almonds to your cup before serving.  
**Larry Scott's Recipe (aka "Professor'n's Glögg)**

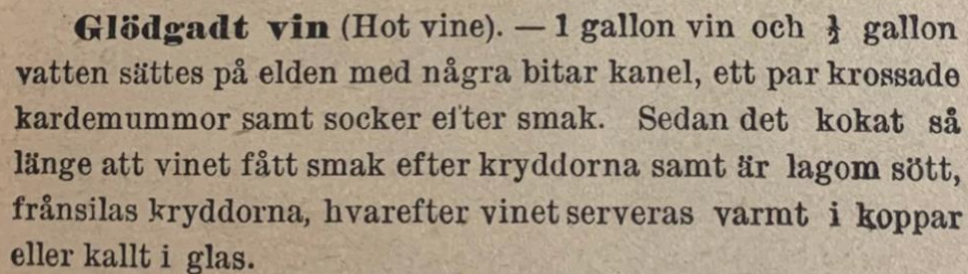
This recipe comes from the late Larry Scott, professor of Scandinavian at Augustana from 1981-2013. If you are looking for a stronger (much stronger) option than Kimberly's recipe, try this one. Heating instructions are the same as above. Parenthetical notations from original.

2 qts (cheap) red wine - burgundy  
2 qts white port (cheap)  
1 qt sweet red vermouth  
2 tbsps angustura bitters  
About 1/3 can orange juice concentrate  
1 ½ c raisins  
1 ½ c almonds (whole)  
1 ½ c sugar  
1 tsp cardamom  
1 tsp ground cloves  
1 tsp ground cinnamon  
1 tsp ground ginger

### **Glödgadt vin** (Hot wine)

This recipe is from *Praktisk Illustrerad Kok-bok för Svenskarne i Amerika* (1889), one of the Swedish-American cookbooks preserved in the Swenson Center's collections.

Heat 1 gallon of wine and ½ gallon of water with a few pieces of cinnamon, two crushed cardamom pods, and sugar to taste. Leave it over the heat for as long as it takes for the wine to take on the flavor of the spices and reach the desired level of sweetness. Strain out the spices. Serve warm in a mug or cold in a glass.



**Glödgadt vin** (Hot wine). — 1 gallon vin och ½ gallon vatten sättes på elden med några bitar kanel, ett par krossade kardemummor samt socker efter smak. Sedan det kokat så länge att vinet fått smak efter kryddorna samt är lagom sött, frånsilas kryddorna, hvarefter vinet serveras varmt i koppar eller kallt i glas.

### **Looking for a non-alcoholic alternative?**

You can buy non-alcoholic pre-made mixes even in the US but homemade tends to taste better (and is more fun when you are stuck home during a pandemic). Take any of the above recipes and substitute fruit juice for the wine. I would recommend 100% cranberry juice or grape juice with no added sugar. This will let you control the sweetness as even unsweetened fruit juice will naturally have a good deal of sugar. You can also let the alcohol cook off of the original recipe by bringing it to a simmer or low boil and letting it go for roughly two hours. This is less accurate than the fruit juice method however and unless you are an experienced cook or bartender, it is probably best to just use juice.