



NORSK CAROLINA

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Professørens gløgg

Adapted from Recipes: The Cooking of Scandinavia. Time-Life Books. New York, 1968

To serve 20-25

2 quarts dry red wine (about 2 standard 750 mL bottles)
2 quarts muscatel (or muscato)
1 pint sweet vermouth
2 tablespoons Angostura bitters
2 cups raisins
Peelings of 1 orange
12 whole cardamoms, bruised in a mortar with a pestle or by covering with a towel and crushing with a rolling pin
10 whole cloves
1 piece (about 2 inches) of fresh ginger
1 stick cinnamon
1 ½ cups akevitt (preferably Linie)
1 ½ cups sugar
2 cups whole almonds, blanched and peeled

In a 6- to 8-quart enameled or stainless steel pot, mix together the dry red wine, muscatel, sweet vermouth, bitters, raisins, orange peel and the slightly crushed cardamoms, whole cloves, ginger and cinnamon. Cover and let the mixture stand at least 12 hours so that the flavors will develop and mingle. Shortly before serving, add the akevitt and the sugar. Stir well and bring it to a full boil over high heat. Remove at once from the heat, stir in the almonds and serve the hot gløgg in mugs. In Sweden, a small spoon is placed in each mug to scoop up the almonds and raisins.

ALTERNATE: To make a simpler gløgg, divide the quantities of spices in half and mix them with 2 bottles of dry red wine. Leave it overnight, then stir in ¾ cup of sugar and bring it almost to a boil. Remove from the heat, stir in 1 cup of whole, blanched and peeled almonds, and serve hot.

Found at: <http://sonsofnorwayblog.blogspot.com/2008/12/updated-glugg-recipe-for-your-new-years.html>