



JOHN'S
SWELL, SWEET, SWEDISH

FAMILY jul-glögg

"A common Swedish holiday drink that my father makes for the family. I'm pretty sure he gets us loaded up, so the traditional serving of lutefisk is more palatable."

— John, Creative Team

YIELD: 8 servings

INGREDIENTS

- 5 cloves
- 5 green cardamom pods, cracked
- 2 bottles of your favorite red wine (Port works well if you prefer a sweeter drink)
- ½ cup raisins
- ½ cup blanched and sliced almonds
- 1 orange peel
- ½ cup of honey (optional depending on how sweet you like)
- 1-2 cinnamon sticks
- ½ cup aquavit

MATERIALS

- 1 medium saucepan or pot

INSTRUCTIONS

1. Add all ingredients, except for the aquavit, to a medium saucepan. Cover the saucepan and heat on low for 2-3 hours.
2. Have a shot or two of chilled aquavit while it's steeping.
3. Add ½ cup of aquavit to the saucepan at the very end right before serving.
4. Strain and ladle into your favorite holiday mug and serve warm.

TIPS AND TRICKS

Enhance the aromatic experience of your holiday drink by incorporating citrus peel. Just before serving, top with 1 orange peel to infuse a bright a refreshing citrus note, complementing the warm spices.