

## Christmas Glogg (Danish Glühwein)

2 L red wine, warmed

1 cup Aquavit, rum, or other liquor (we always leave this out)

1 cup almonds

1 cup raisins

6 cinnamon sticks

6 pieces candied orange or lemon peel

12 whole cloves

12 whole cardamom, peeled

1 cup sugar (or less to taste)

1 cup water (can leave out depending on desired level of alcohol)

Bring wine and water to boiling point, but don't boil.

Reduce heat, add remaining ingredients and simmer 10 minutes.

Strain out spices and peel or place them in gauze or teaball before adding.

Serve hot in mugs or punch glasses.