

Glogg

Nordic "mulled wine".

This is derived from a **Swedish**¹ recipe.

Makes 6 drinks of 100 ml each plus 3 refills.

Ingredients

75 cl **FAIRTRADE** red wine
bottle

150 ml **FAIRTRADE** vodka

2 **FAIRTRADE** cinnamon sticks

8 **FAIRTRADE** cloves

4 **FAIRTRADE** cardamon pods

25 g **FAIRTRADE** caster sugar

25 g Traidcraft **FAIRTRADE** almonds

25 g **FAIRTRADE** raisins

Heat the spicy wine to about 70 degees C (hot but not boiling).

Strain into a bowl or a jug.

To serve

Ladle into the glasses to serve hot.

Method

Notes

This recipe was inspired by the advent of **FAIRTRADE** vodka and can be made entirely from **FAIRTRADE** ingredients.

Preparation

Extract the seeds from the cardamon pods and discard the shells.

Put the wine, vodka, cinnamon, cloves, cardamon seeds and sugar into a bowl and allow to combine overnight or longer.

Cooking

Chop the almonds and roast in the oven, Gas Mark 3 until browned (20 minutes). Put a few raisins and almonds into each (medium or large) wine glass.

¹<http://www.fairtradecookbook.org.uk/countries/sweden.htm>