



BEVERAGES



BEVERAGES

Gløgg



INGREDIENTS

750 mL - dry red wine
½ C - dried currants
½ C - gin (or aquavit)
½ C - bourbon
⅓ C - white sugar
orange peel
8 inches - cinnamon stick, pieces
6 cloves
2 cardamom pods, opened
¼ C - almond slivers, blanched

MAKES

8 servings

DIRECTIONS

In a large sauce pan, stir together wine, liquor, and sugar.

Make spice bag out of double thickness cheesecloth: place orange peel, cinnamon, cloves, cardamom, and some currants in the cloth. Bring up corners of cloth and tie with clean string.

Place spice bag into liquid and heat to simmer. Simmer, do not boil, uncovered for 10 minutes. Remove and discard spice bag.

To serve, place almonds and currants in small glasses, pour wine mixture over them in the glass and serve with a small spoon.

BEVERAGES

Hot Cranberry Cider



INGREDIENTS

1 gal - apple cider

2 ½ qt - cranberry juice

(3:2 apple: cranberry)

5 cinnamon sticks

MAKES

26 servings

DIRECTIONS

Pour apple cider and cranberry juice into coffee maker reservoir.

Place cinnamon sticks in basket of coffee maker and percolate. Serve hot.

BEVERAGES

Margaritas



INGREDIENTS

1 can - Old Orchard lime mix

1 can - tequila

½ can - Triple Sec

1 lime

1 bag - ice

Optional: orange juice, Grand Marnier

MAKES

a party !

DIRECTIONS

Struggle to turn on Gma's 30 year old blender and blend with ice.

Can make all ahead of time and serve over crushed ice with a splash of Grand Marnier as a topper.

Decorate with lime slices.