

# Glow Wine



**TIP:** Glow wine comes from the German word “gluehwein” (pronounced “glue-vine”). The American term for the same or similar drink is “mulled wine”. But “glow” adds magic to this very simple-to-make and fantastically flavorful hot drink that will warm you right down to your soul when it’s wintry cold and dark outside.

**Preparation Time:** about 5 minutes

**Cooking Time:** 15-20 minutes

## Ingredients

(for 3-4)

1 Bottle of Robustly Flavored Red Wine  
Lemon Rind  
1-2 Tablespoons Sugar  
5 Whole Cloves  
1 Cinnamon Stick



## Equipment

Sharp Knife  
Cutting Board  
Corkscrew

Tablespoon  
Cocktail Glass  
Medium Sized Pot  
Coffee Mugs or Sturdy Glasses



1. Rinse and shake dry a **lemon**. Carefully cut **half the rind** from the **lemon** until what you have looks about like...

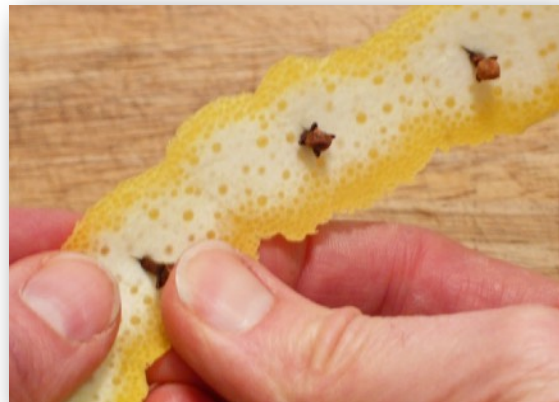




...this. (Don't worry if your **lemon rind** doesn't come out in one piece as shown here. Cutting it in one piece takes practice - and even then, it doesn't always work out. No problem.)



2. Make 5 relatively evenly spaced slits in the **lemon rind** with the tip of a sharp knife, and push a **clove**, pointed-end first, into each of the slits.



3. Open the **wine bottle**. For bottles with corks, use a sharp knife to remove the foil seal at the top of the bottleneck, then use a corkscrew to pull out the cork.



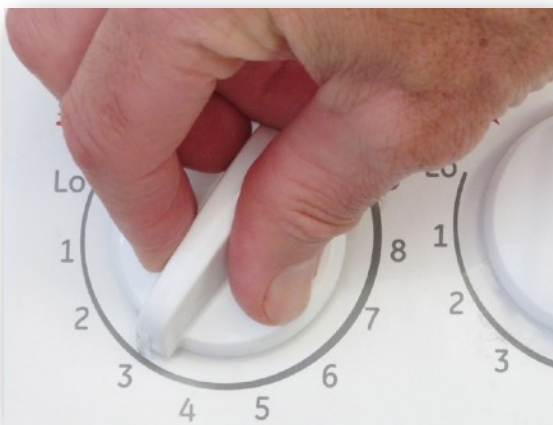
4. Put a medium sized pot on the stove and add **1-2 tablespoons sugar** (I recommend starting with **1 tablespoon sugar** and then adding **more sugar** if needed to taste), the **lemon rind with cloves**,...



...**1 cinnamon stick**, and the **bottle of red wine**.



5. Turn on the burner to **LOW-MEDIUM** heat. Give the **wine** a quick stir with a tablespoon to help dissolve the **sugar**.



6. Let the **wine** cook slowly for 15-20 minutes until it steams heavily but **DOES NOT** start to bubble to a boil. In the meantime, warm the mugs or glasses you're going to use by filling them with **hot tap water**.





7. When the **wine** is hot and ready to serve, pour out the **warm water** from the mugs or glasses, pour the **hot glow wine** and either serve as is or cut in a piece of **lemon rind** for added flavor.

