

Glühwein/Mulled Wine



TIPS:

1. We call it “glow-wine” in our family, which is a direct translation of the German word "Glühwein" (pronounced "glue-vine") for "glowing wine" because Germanic people used glowing hot irons centuries ago to heat the wine and spices mixed with to make their classic winter-warm drink. That same drink is called in America, but I love how “glow” adds magic to this very simple-to-make, fantastically flavorful hot drink that will warm you right down to your soul when it’s bitter cold and dark outside.

2. The two keys to making Glühwein/mulled wine are using a robustly flavored red wine and heating the wine slowly over low heat to bring out the full flavors of lemon, cinnamon and clove.

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

1-2 Cinnamon Sticks



Equipment

Sharp Knife

Cutting Board

Corkscrew

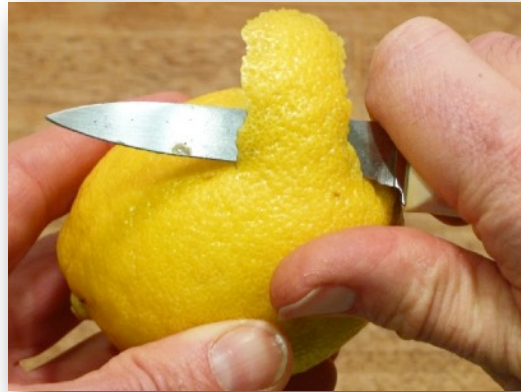
Tablespoon

Medium Sized Pot

Coffee Mugs or Sturdy Glasses



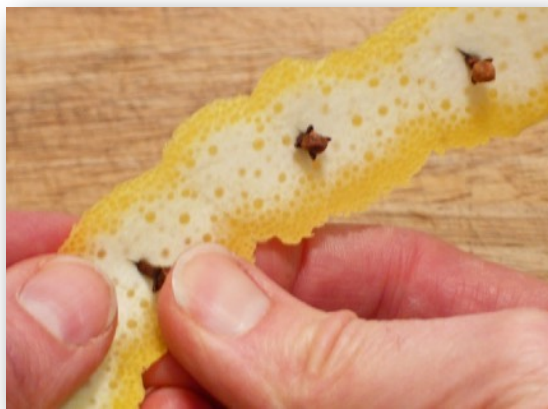
1. Rinse and shake dry a **lemon**. Carefully cut **half the rind** from the **lemon** until what you have looks about like...



...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**.



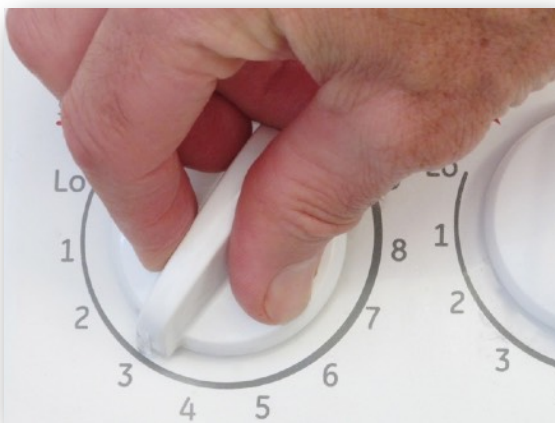
4. Put a medium sized pot on the stove and add **1-2 tablespoons sugar** (I recommend starting with **1 tablespoon sugar** and then adding **more sugar** if needed to taste), the **lemon rind with cloves**,...



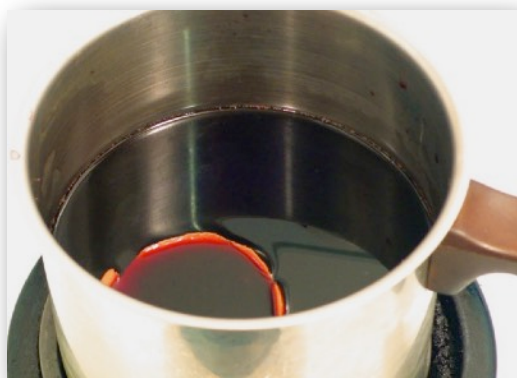
...**1-2 cinnamon sticks** and the **bottle of red wine**.



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 steamy hot, pour out the **warm water** from the mugs or glasses, pour the **hot wine** into those warmed mugs or glasses and either serve as is or cut in a piece of **lemon rind** for added flavor.

