

POST CHRISTMAS SEASON / NACHWEIHNACHTZEIT

New Year's Eve: Silvesterabend (der 31. Dezember)

New Years Eve custom: Silvesterabendsitte

typical beverages: Silvestergetränke

GLÜHWEIN

There are several traditional Weihnachtsgetränke / Christmas-time beverages:

- to drink: trinken
- beverage: das Getränk, die Getränke
- red or, but mostly white wine, which is sweetened with cinnamon and then heated: der Glühwein, die Glühweine

Mulled Wine (Gluehwein) – A must at your Christmas gathering



There is no German Christmas market without hot spiced red wine or in German “Gluehwein”. The mulled wine is the most famous warm beverage in Germany during the cold winter months. Gluehwein tastes the best when drinking it outside when the temperatures are low. Find more German Christmas Recipes on www.MyBestGermanRecipes.com

Ingredients (for 4 bottles with 750ml content)

- 750 ml white wine, dry
- 750 ml wine, rosé (Moscato)
- 1500 ml red wine, (Bordeaux)
- 300 g sugar
- 1 organic lemon
- 1 organic orange
- 2 cinnamon sticks
- 1 pinch nutmeg
- 5 cloves
- 2 star-anise
- 1/2 tbsp allspice

Cooking Instructions

- Fill wine with sugar, grated lemon and orange peel and spices in a pot and bring it to a boil.
 - Let it stand for 1-2 days then strain it.
 - Fill the Gluehwein into clean bottles and close them right away.
- Keep them up to 4 weeks at a cool and dark place. If you have a wine cellar, that's the ideal place.

If you want to drink it just re-heat the wine but don't let it boil.