

POST CHRISTMAS SEASON / NACHWEIHNACHTZEIT

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

New Years Eve custom: Silvesterabendsitte
typical beverages: Silvestergetränke

heated wine with cinnamon (white) der Glühwein

GLÜHWEIN - ROT
 (Hot Spiced Red Wine)

- 6 cups (2 standard bottles) dry red wine***
- 1 to 1½ cups sugar**
- 1 stick of cinnamon**
- 12 whole cloves**
- 1 unpeeled lemon, thinly sliced and seeded**
- ½ unpeeled orange, thinly sliced and seeded**

*Use an inexpensive red jug wine. Combine all ingredients in a large non-reactive saucepan, using more or less sugar according to your taste. Cook over medium heat until the mixture comes to a boil. Remove from heat and strain the *Glühwein* through a sieve into heatproof glasses or mugs. Serve hot. Makes eight 6-ounce servings.

HOT SPICED WHITE WINE
 (Glühwein – Weiss)

Although red Glühwein is traditional at most Christmas markets, white Glühwein is popular in those areas of Central Europe where white wines are produced.

- 2 bottles (6 cups) German, Austrian or Swiss dry white wine**
- 1 cup sugar**
- 1 stick of cinnamon**
- 8 whole cloves**
- 2 unpeeled oranges, thinly sliced into rounds and seeded**

Combine all ingredients in a large non-reactive saucepan. Cook over medium heat until the mixture comes to a boil. Remove from heat and strain the Glühwein through a sieve into heatproof glasses or mugs. Serve hot.

- Makes eight 6-ounce servings.

HOT SPICED RED WINE
 (Glühwein – Rot)

This is a favorite commercial drink at German Christmas markets, but homemade versions are best!

- 6 cups (2 standard bottles) dry red wine***
- 1 to 1½ cups sugar**
- 1 stick of cinnamon**
- 12 whole cloves**
- 1 unpeeled lemon, thinly sliced and seeded**
- ½ unpeeled orange, thinly sliced and seeded**

*Use a good but inexpensive red wine, not a high-quality vintage.

- Combine all ingredients in a large non-reactive saucepan, using more or less sugar according to your taste. Cook over medium heat until the mixture comes to a boil. Remove from heat and strain the Glühwein through a sieve into heatproof glasses or mugs. Serve hot.

- Makes eight 6-ounce servings.

GLÜHWEIN – WEISS
 (Hot Spiced White Wine)

Although red Glühwein is traditional at most Christmas markets, white Glühwein is popular in those areas of Central Europe where white wines are produced.

- 2 bottles (6 cups) German, Austrian, or Swiss dry white wine**
- 1 cup sugar**
- 1 stick of cinnamon**
- 8 whole cloves**
- 2 unpeeled oranges, thinly sliced into rounds and seeded**

Combine all ingredients in a large non-reactive saucepan. Cook over medium heat until the mixture comes to a boil. Remove from heat and strain the Glühwein through a sieve into heatproof glasses or mugs. Serve hot. Makes eight 6-ounce servings.

Glühwein - Mulled Wine
 (traditional recipe)

- Ingredients:**
- 2 bottles of red wine**
 - ½ cup honey**
 - 3 cups water**
 - 1 orange, sliced**
 - 1 lemon, sliced**
 - 7 cinnamon sticks**
 - 10 aniseeds**
 - 20 whole cloves**

Mix water, honey, lemon, orange and spices and simmer for an hour. Add wine. Heat but do not boil mixture. Strain. Ladle into cups and enjoy! Serves about 20.

