

POST- CHRISTMAS SEASON NACHWEIHNACHTSZEIT

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

New Years Eve custom: Silvesterabendsitte

fire tongs punch: die Feuerzangenbowle

GETTING FIRED UP ABOUT CHRISTMAS

Germany is famous for its Christmas markets, where people meet, shop, and drink plenty of Gluehwein. But if you look beyond the countless Gluehwein stands, you will find a drink that's a lot more interesting: Feuerzangenbowle. It's a brew that's great fun to make as it involves suspending a giant chunk of sugar above the wine, dousing it in rum and setting it on fire.



The hot punch that Germans like to enjoy in winter is somewhat cult – not least since it was featured in the 1944 film "Die Feuerzangenbowle", which is a humorous movie that explores young friendships and features the adventure and fun of being young. So here's how to make it:

Among the many drinks which may be consumed on New Year's Eve, there's one that is the star of the party: *Feuerzangenbowle*. This hot "fire tongs" punch takes the wintertime treat Glühwein, or hot mulled wine, and turns it into an event. Dry red wine is warmed with cinnamon, cloves, and orange peel. Then a large, conical piece of sugar that has been soaked in rum is placed in a holder above the wine and lit with a match. The sugar proceeds to caramelize and melt into the hot mulled wine, creating a drink which is as much fun to watch as it is to drink. The toast at midnight is still traditionally done, however, with a glass of sparkling wine, which is called *Sekt* in Germany.



Feuerzangenbowle is a hot punch composed of mulled red wine with caramelized sugar that has been flambéed with rum.