

## 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 Glühwein. But if you look beyond the countless Glühwein stands, you will find a drink that's a lot more dramatic: Feuerzangenbowle.

### Feuerzangenbowle Recipe



#### **Ingredients:**

- 3 bottles of red wine (2-3 liters total)
- 2 cinnamon sticks
- cardamom
- allspice
- 1-2 oranges
- 1-2 lemons
- 5 cloves
- 1 German sugar loaf\*
- 1 bottle of rum

#### **Instructions :**

In a large pot or kettle filled with red wine, add cinnamon sticks, cardamom, and allspice. Cut up the oranges and lemons, crush fruit to release the juice, and add to the punch along with the cloves. Warm to a steaming mixture. Do not boil!

Place a German sugar loaf (Zuckerhut)\* on a metal rack/screen or clamped in metal tongs above the warm punch. Slowly pour high-proof rum over the sugar loaf or sugar cubes and let it soak for a minute. Carefully light the sugar loaf and let the flaming sugar caramelize and drip into the punch mix. Add as much rum as is needed to keep the flame going until all the sugar is gone. Make sure you switch off the lights during this process to enjoy the blue flames. Serve the punch hot in mugs or hot-tea glasses.

\*A German sugar cone or sugar loaf (lit. "sugar hat") is made of compressed refined sugar in a cone shape. If you can't get the real thing, substitute with sugar cubes for the recipe above.

#### **Fire Tongs Punch**

(Feuerzangenbowle)

(for 10-12 servings)

#### **Ingredients:**

- 2 organic oranges
- 2 organic lemons
- 2 bottles dry red wine
- 1 cinnamon stick
- 5 cloves
- 1 pinch ginger (ground)
- 1 sugar cone
- 2 cups brown rum (at least 54% alcohol)

#### **Preparation:**

Wash oranges and lemons thoroughly, pat dry and cut into slices or wedges. In a large pot combine red wine, oranges, lemons cinnamon, cloves and ginger. Heat slowly making sure it does not come to a boil. Remove pot from heat and place on a heat source (such as from a Fondue set). Place sugar cone into metal holder ("Feuerzange"). Soak sugar cone with rum and carefully light it. The sugar will melt and drip into the wine. Little by little start adding more rum to the sugar cone using a long-handled ladle.

Once the sugar cone and rum have completely burned off, gently stir the concoction and serve in mugs or heatproof glasses.

#### **Important note on safety:**

This recipe requires handling alcohol and open flames. Be extremely careful and proceed with caution.