

Professor's Glogg

There are many formulas for preparing this ancient seasonal brew called glogg. This is, in my mind, the best of them.

To serve 20 to 25 ordinary people, 2 to 6 Norwegians or 73 Swedes:

2 qts. dry red wine - cheap stuff works fine (Tavola or Roma Vino Duva)
2 qts. muscatel
1 pint sweet vermouth
2 tblsp. Angostura bitters
2 cups raisins
Peeling of one orange (optional)
12 whole cardamons, bruised in a mortar with a pestle
10 whole cloves
1 piece (about 2 inches) fresh ginger (optional)
1 stick cinnamon
1 1/2 cups aquavit, brandy, vodka, OR rye whiskey (NOT scotch)

Note: instead of choosing one of the above, you may add all 4 in any amount you like. It all depends on if you must drive home afterwards or if your wife is supervising your work.

1 1/2 cups sugar (optional)
2 cups whole almonds, blanched and peeled (slivered)

Now for the fun part....

Mix all the fluids (or as we Norwegians say, booze) in a container large enough to hold them. (If it isn't large enough, you may have to start drinking earlier than you planned and may never get around to finishing the Glogg) Get some cheesecloth and make a bag large enough to hold the spices. Tie with an old piece of string. Dump it in the pan with enough string outside so you can remove it later without having to fish around with your hands (we must have SOME sanitary conditions, on the other hand, as long as your hands are fairly clean no one really cares) Warm the whole mess, cover and let stand at least 12 hours. However, you may begin sampling almost immediately. Of course, the spices won't start working for a few hours but if you sample at regular intervals, you can follow their progress.

Some warnings about sampling:

1. Have a chair handy
2. Take fairly small samples or you may drink it all before it's done. (This happens regularly to Norwegians and, while we may grin a lot, we rarely recover our strength in time to make another batch for all the people we have invited to come in for a taste and we have to wait until next year.) This disappoints your friends and makes your wife furious, so you may have to decide how much you really want to stay married before you even begin the project.

Throw in the raisins to cook with the Glogg, this doesn't add much flavor, but it sure makes the raisins a lot of fun. You may also add the orange peel if you wish. This adds flavor, but even glogg can't make an orange peel taste good to eat. Don't eat it! Let people add sugar to their own taste. Smile at the glogg and say nice things to it while it is brewing, it needs to feel at home. (Warning: if you hear it talk back to you, maybe you'd better ease up on the sampling) invite lots of friends in to drink it with you. This is not only fun, but it finishes it up and you can make another batch. When it's done, strain out the raisins and put them in the refrigerator. Pour the glogg back into any empty bottles which i forgot to tell you to save. If you have any questions, call me. I may not be of any help, but at least I'll know which houses to invite myself over to.

Skol,
Luther