

# When it's cold outside, warm up with hot drinks

See Larry Jones' column on Taste front. To leave a message for Chef Larry, dial 953-2047 on a touch-tone phone, mailbox number 1886.

Bavarian tradition has this wine being made in a crock and then, just before serving, a red-hot poker would be inserted into the mixture. The poker, in addition to heating the wine, made it luminous, thus the name Glühwein or "glowing wine." If you don't have a poker, heat slowly in a saucepan or over a candle.

## GLÜHWEIN

1 quart red, white or rose wine  
½ cup sugar  
¼ teaspoon cinnamon  
¼ teaspoon allspice  
¼ teaspoon cloves  
¼ teaspoon fresh grated nutmeg

Combine all ingredients in a saucepan and heat gently. Stir until sugar dissolves. Serve in preheated mugs.

What's the difference between

glühwein and glogg? The addition of raisins, cardamom, almonds and water. Glogg originated in Sweden but it's as easy to prepare as glühwein.

## GLOGG

¾ cup golden plump raisins  
1 tablespoon whole cardamom  
2 teaspoons whole cloves  
1 cinnamon stick  
1½ cups water  
1 quart red, white or rose wine  
½ cup sugar  
½ cup blanched almonds

Rinse and drain raisins. Peel and crush cardamom. Combine raisins with spices and water in a saucepan and simmer 30 minutes. Strain, combine with wine, add sugar and heat thoroughly, stirring until sugar is dissolved. Serve in preheated mugs with almonds and raisins in each cup.

## OLYMPIC WINE TORCH

makes 20 servings and looks great in a large punch bowl  
3 cups apple juice

1 lemon peel cut into thin strips  
20 whole cloves  
5 cinnamon sticks  
the juice of 1 lemon  
¼ gallon dry red wine  
¼ gallon port  
½ cup brandy

Combine apple juice with the lemon strips, cloves and cinnamon sticks. Simmer 15 minutes. Strain, add lemon juice and wines and bring to a simmer. Heat brandy briefly, ignite and ladle slowly into the hot wine. Serve in preheated mugs. If you have trouble lighting brandy after heating the brandy slowly, take a tablespoon of it and place it on a sugar cube in a spoon. When the cube has soaked up some of the brandy, light it and empty it into the vessel with the remaining brandy. The sugar will act as a wick, keeping the flame alive!

## HOT SANGRIA

2 grapefruit, unpeeled  
½ gallon dry white or red wine

6 cups apple juice  
1½ cups frozen orange juice concentrate, thawed  
¾ cup lemon juice  
1 lemon, sliced thin  
1 orange, sliced thin  
4 teaspoons brown sugar

Cut grapefruit into 8 wedges. Combine with wine and juices and let stand, covered for 6 hours. Add lemon and orange slices and allow to stand for 1 hour. Preheat oven to 400 degrees. Remove grapefruit wedges, orange and lemon slices. Heat liquid over low heat. While liquid is heating, peel grapefruit and press fruit wedges in brown sugar and bake until sugar forms a hard coating, about 5 minutes. Place each wedge in a preheated mug or large stemmed glass, ladle in the hot liquid and add orange and lemon slices. Note: It is important to allow the mixture to stand for at least 6 hours with the grapefruit wedges because the liquid will absorb a subtle tartness from the skin!

## BULLSHOT

½ cup hot beef bouillon  
1½ ounces vodka  
dash salt  
dash fresh ground pepper  
Pour ingredients into a preheated mug or stemmed glass. Stir.

## HOT BUTTERED RUM

For each serving:  
¼ cup boiling water  
¼ cup Sanders Caramel sauce  
1 cinnamon stick  
2 ounces rum  
1 tablespoon butter  
fresh grated nutmeg

In each cup, measure the boiling water and caramel sauce and stir to mix using a cinnamon stick. Add the rum and top with a pat of butter. Sprinkle with fresh grated nutmeg if desired.

## DARCY'S CLASSIC TOM AND JERRY

For the batter:

6 eggs, separated  
1¼ cup sugar  
1 teaspoon cream of tartar  
1 teaspoon vinegar  
pinch each of salt, cinnamon and nutmeg

To make the drink:  
¼ oz. brandy  
½ oz. whiskey  
boiling water  
3 large spoonfuls of batter  
cinnamon and nutmeg to garnish

To make the batter, separate the eggs. Beat the whites 7 minutes with the salt until peaks form. Add 1 cup sugar slowly and beat another 8 minutes until stiff peaks begin to form. Beat yolks with remaining sugar and vinegar for 10 minutes. Fold yolk mixture with the whites.

To make the drink, place liquors in a large mug. Add batter and fill mug with boiling water and stir gently. Sprinkle with nutmeg and cinnamon.

Remember: friends don't let friends drive drunk!

# Celebrate English style with festive, fun wassail feast

See related story on Taste front.

## OLD ENGLISH PLUM PUDDING

1 cup chopped dates  
2 cups raisins  
zest of 2 lemons, finely chopped  
zest of 2 oranges, finely chopped  
juice of 1 lemon  
juice of 1 orange  
¾ cup walnut pieces  
1 medium apple, finely diced  
1 carrot, grated  
14 oz. ground walnuts  
1 cup brown sugar

4 cups fresh whole wheat bread crumbs  
4 eggs  
¼ pound beef suet finely chopped  
6 ounces raspberry jam  
¼ teaspoon salt  
Spices:  
1 teaspoon ground ginger  
3 teaspoons ground cinnamon  
½ teaspoon nutmeg  
½ teaspoon ground allspice  
½ teaspoon ground cloves  
½ cup Madeira or Calvados (French apple brandy)  
To flame: ½ cup brandy or

Calvados  
Garnish:  
1 cup softly whipped whipping cream, flavored with 1 tablespoon powdered sugar  
In a large mixing bowl combine the fruits, zest, carrot, sugar, spices, nuts, suet, bread crumbs, jam and eggs. Mix well. Add juices and ½ cup Madeira or Calvados. Turn mixture into a well-buttered, 2-quart pudding mold or crockery mixing bowl. Seal tightly with a buttered sheet of aluminum foil or parchment paper, tie with a piece of string.

Fit a trivet or metal rack into a Dutch oven. Place bowl onto trivet and fill pan with enough boiling water to reach halfway up the bowl. Cover with a lid and steam for 4 hours on low heat, the water should simmer. (You may need to refill pot with boiling water). Allow pudding to cool in pan until lukewarm. Remove mold to a rack to cool.

To serve, unwrap pudding, and invert mold on a platter. To flame, warm brandy in a small saucepan and gently pour over pudding. Slice and serve with a dollop of whipped cream. Serves 12-16

## EARLY AMERICAN WASSAIL BOWL

48 ounces fresh cider  
8 ounces orange juice  
6 whole cloves  
2 whole star anise  
½ crushed nutmeg berry  
8 whole allspice berries  
2 tablespoons chopped dried

or fresh orange peel  
4 ounces apple brandy or medium sherry, optional  
Slowly bring cider, orange juice, spices and orange peel to simmer. Add sherry or brandy and allow to simmer 3 minutes. Reduce temperature to low and keep hot while serving. Strain into individual cups. Serves 8.

# Treat your dog to homemade biscuits

Lots of readers called to request Chef Larry Jones' Homemade Doggie Biscuit recipe. Here it is.

## HOMEMADE DOGGIE BISCUITS

1½ cups hot water  
1 cup uncooked oatmeal  
½ cup beef drippings  
1 teaspoon beef bouillon granules

¾ cup nonfat dry milk  
¾ cup cornmeal  
1 egg beaten  
3 cups whole wheat flour

In a large bowl, pour hot water over oatmeal and drippings. Stir in bouillon. Let stand 5 minutes. Stir in powdered milk, cornmeal and

egg. Stir in flour, ½ cup at a time, until a stiff dough is made.

Roll into ½-inch thickness. Cut into desired shapes. (The Humane Society sells a doggie biscuit cutter!) Bake at 325 degrees for 50 minutes. Allow to stand in the oven overnight to dry out. Makes about 2 pounds of biscuits.

# Cranberry, cocoa storage tips

Here are some food storage tips from Betty Crocker.

Fresh cranberries will keep in the refrigerator in a closed plastic bag for up to four weeks. Be sure to wash cranberries thoroughly,

and discard any bad or bruised berries.

Frozen cranberries may be frozen for up to nine months. They don't need to be thawed before using.

Cocoa keeps two years or longer in a tightly sealed container in a cool, dry place. Corn syrup keeps for a year and molasses for two years at room temperature.

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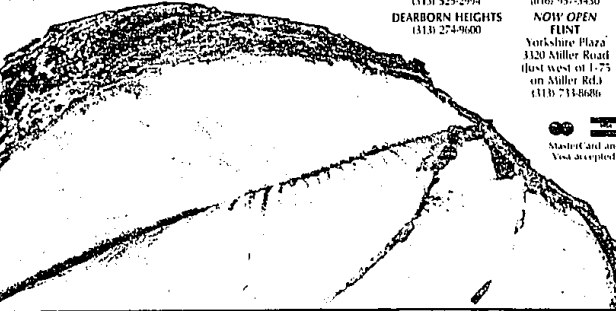
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