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INVITING IDEAS

Greet holiday guests with a warm drink



RUTH MOSSOK JOHNSTON

Nothing smells or tastes better on a cold blustery night than entering a warm permeated by the won-derful smells of het mulled cider, hot choc-olate with molting marshmallows, mulled cherry wine, or a Was-sail Bowl simmering lightly waiting for tast-

ing.

The tradition of greeting guests with a warm drink goes back centuries. Hot chocolate has remained a favorite since the time of the Aztecs when only royalty was able to delight in this drink. The Wassail Bowl tradition has its roots in Wassan bowl tradition has tall the second being and. Buttered toast slices were placed on top of this delightful holiday warmer giving rise to the saying — "giving of a toast" or "drinking a toast" the sharing of good cheer, and expres-sion of kind wishes.

Mulled Spiced Cherry Wine: Cherry wine is easily available downstate. Chateau Grand Traverse offers a delicious Spiced Cherry Wine. It includes a flavorful blend of spices, but you might want to add your own touches. As with any mulled cider, add whatever tickles any munici citer, and whatever teleties your fancy — cinnamon sticks, sliced oranges, freshly ground nutmeg, lemon peel, crystallized ginger, maple syrup, honey, or oranges filled with whole

If using small bits of spice, place them in a ten ball, muslin or cheesecloth bag. If using large spices like cinnamon quills — leave them like cinnamon quills — leave them aftoat. Warm your mulled drink, do not boil. When serving, remove the spice and use a cinnamon quill as a

Hot Chocolate: There are many commercial hot chocolates on the market. I am partial to those flavored ones. To your hot chocolate, whatever type you choose, add some freshly whipped cream, savings of bar chocolate, marsh-mallows or marshmallow cream, cin-namon sticks, candy canes, or a choco-

late covered mint stick.
This is my favorite Wassail Bowl recipe. It can be served as a welcome warmer to start wintertime festivities or as treat. This recipe can be doubled or

ENGLISH WASSAIL BOWL

8 small Macintosh apples, washed, cored and silced into thick rounds 21/2 cups firmly packed light brown

3 guarts of your favorite beer or ale 5 slices fresh ginger root, peeled (thin or thick slices, use as de-

- 11/2 teaspoons freshly grated nutmed Liteaspoon grated girges 4 t 1.4.4 P.C.4 F.P.P.P.

Ex The tradition of greeting guests with a warm drink goes back centuries. Hot chocolate has remained a favorite since the time of the Aztecs when only royalty was able to delight in this drink. The Wassall Bowl tradition has its roots in England.

45 tenspoon cardamon

¼ teaspoon mace 5 whole cloves

4 alispice berries

6 eggs, separated 1 cup brandy, heated

8 stices buttered toest, cut into quarters

Preheat oven to 400 degrees P. Place all apices in a large ten ball, cheesecloth or muslin bag.
Place the sliced apples into a baking

dish and sprinkle with 14 cup of the brown sugar. Bake apples for 30 minutes.

On the top of the stove, in a large sauce-pan, heat the beer or ale and Madeira, 2 ups of light brown augur and spices (placed in a bag or tea ball).

While the liquid is warming, in a large while the liquid is warming it hick — in another how beat the egg whites until they form very stiff peaks — fold egg yolks into the whites.

into the whites.
Slowly add the eggs to the liquid —
tablespoon by tablespoon until approximately one cup has been added. Add the
remaining liquid in a slow, steady stream beating well with a whisk.
Return the liquid-egg mixture to a very

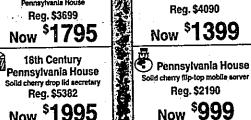
slimmer for several minutes. Place the baked apples into a warmed punch bowl baked applies into a waining partial or over-proof serving container — pour in the liquid mixture, then add the warmed brandy. Serve with buttered tonst quarters affoat. Serves 8.

HOT BUTTERED RUM

Cube Sugar Dark rum Unsalted butter Cinnamon sticks (optional) Candy canes (optional) Freshly ground nutmeg (optional)

For each individual serving: In a ceramic mug dissolve a cube of sugar with a little boiled water. Add a jigger of rum and fill the mug with boiling water and top with a pat of butter. To spice it up a bit — add cinnamon sticks and nutmeg or a fresh candy cane.

Ruth Mossok Johnston is an author and food columnist who lives in Franklin. To leave a Voice Mail message for Ruth, dial TAKU BAN-PHAN PERUMPAN 1999 P. P. P.



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