

Gluehwein

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

Gluehwein also spelled Glühwein is a hot spiced glow wine thats found in many winter markets in Germany and Austria Many tourists know it as an afterski drink After you come in from being out in the cold and snow this warm spicy mulled drink is supposed to make you glow with warmth again This is the recipe my father would make for New Years Eve

Ingredients

- - $\frac{3}{4}$ cup water - $\frac{3}{4}$ cup white sugar - 1 (3 inch) cinnamon stick - 2 medium oranges
- divided - 10 whole cloves - 1 (750 milliliter) bottle red wine

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine water
2. sugar
3. and cinnamon stick in a saucepan; bring to a boil. Reduce heat to low. Dotdash Meredith Food Studios Cut one orange in half; squeeze orange halves over the sugar mixture to release their juice. Push 5 cloves into the outside of each orange peel; place peels into the simmering mixture. Continue to simmer over the lowest heat until thick and syrupy
4. 20 to 30 minutes. Dotdash Meredith Food Studios While the mixture is simmering
5. slice remaining orange and set aside for serving. When the mixture is finished simmering
6. stir in wine and heat until steaming but not simmering
7. 3 to 5 minutes. Discard orange peels and cinnamon stick. Dotdash Meredith Food Studios Ladle into mugs and garnish with orange slices. Dotdash Meredith Food Studios