



# GERMAN GLÜWEIN

Glühwein is the name for mulled wines in German-speaking countries.

You can get Glühwein in Germany, Austria, Switzerland, and few other German-speaking areas.

Glühwein is exceptionally popular during the Christmas holidays and is commonly served in outdoor Christmas markets along with a variety of other holiday foods and hand-made crafts.

These Christmas markets have tents that have been set up for so people can sit down and get warm while sipping hot German Glühwein as a break from Christmas shopping.

For Germans, Glühwein is an integral part of the Christmas experience.

## German Glühwein Ingredients

- 1 bottle red wine
- 1 lemon
- 2 sticks cinnamon
- 3 cloves
- 2 Tsb sugar

**Tip:** use a dry, robust, and fruity red wine for best results; an inexpensive wine is fine, but it should be drinkable by itself

**Tip:** Set aside some cinnamon sticks for garnish

## Preparation Time

- 10 minutes to gather up ingredients
- 35 minutes to heat red wine
- 5 minutes to serve mulled wine

## **Making German Glühwein**

### **German Glühwein Recipe**

- Pour red wine into saucepan
- Add spices, one by one
- Use medium heat, stirring occasionally, until sugar is dissolved
- Reduce to low heat for approximately 30 minutes, stirring occasionally

**Tip:** Don't let the German Glühwein reach a boiling point!

### **Serving German Glühwein**

- Ladle German Glühwein into mugs
- Put a strainer over the mugs to remove bits of spices
- Add cinnamon stick for garnish, if desired
- Add a shot of kirsch liqueur to each mug first, if desired

**Tip:** pre-heat the mugs to help keep the Glühwein warm

### **Optional Ingredients**

- cardamon
- ginger
- allspice
- nutmeg
- kirsch liqueur