



 AMA WATERWAYS™  
HOT MULLED WINE RECIPE

## Glühwein: an essential part of winter in Europe

Brighten up the long winter nights the way Europeans have for centuries with an intensely warming and fragrant drink of hot mulled wine fortified with spices, herbs, fruit and fruit juices, hard alcohol and a sweetener like honey or sugar, or any combination of those ingredients. This favorite traditional beverage can be found throughout many of Europe's Christmas Markets with different variations of mulled wine recipes. For example, in Hungary, it is *forralt*; in France, it is *vin chaud*; and in Germany and Austria, it is called *glühwein*. You can also try this festive Franconian glühwein made with Silvaner or Müller-Thurgau wine, apple juice from the region, fresh citrus fruits and Franconian plum brandy for your holiday party. Travel on one of AmaWaterways Danube or Rhine Christmas Markets river cruises and you'll be able to sample mulled wine as it is prepared by different cultures. *It's the perfect way to warm up, both inside and out.*

### GLÜHWEIN RECIPE

*Prep Time: 10 minutes*

*Cook Time: 25 minutes*

*Total Time: 35 minutes*

#### Ingredients

- 3 cups of white wine (Silvaner or Müller-Thurgau)
- 1 cup apple juice
- 1/4 cup Franconian plum brandy (optional but recommended, as some alcohol evaporates)
- 4 slices of orange
- 2 slices of lemon
- 1 stick of cinnamon
- 1 star anise
- 5 allspice seeds
- 3 whole cloves
- 1 pinch of aniseed
- 1 tsp. honey
- Extra slices of fruit for garnish, if desired

#### Preparation

1. In a medium-sized stock pot with a tight-fitting lid, combine all of the ingredients, except for the honey. Stir to combine.
2. Cover and bring the mixture to a boil, then simmer, keeping the lid on, for 10 minutes. Be careful not to let it come to a boil again; if it boils too long all of the alcohol will be cooked out..
3. At 10 minutes, remove from the heat. Strain the mixture with a fine mesh sieve; discard the aromatics. Return the mixture to the pot and taste-test. Stir in honey, tasting as you go until you reach desired sweetness.
4. Ladle into desired serving glasses. Garnish with sliced fruit, cinnamon sticks, cloves, or star anise pods, if desired. Serve immediately.

**Makes about 4-6 servings**



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