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STOCKHOLM

YOUR PERSONAL GUIDE TO THE SWEDISH WAY OF LIFE

ToStockholm's Christmas Glögg

- 1 bottle of red wine (750 ml)
 - 1 pinch cardamom seeds (1ml kardemumma)
 - 1 tbsp cloves (5ml nejlika)
 - 1 cup sugar (2dl socker)
 - Rind from half an orange
 - A stick of cinnamon
 - Blanched almonds and raisins
1. Pour the wine in to a pot. Crush the cardamom seeds in a mortar and add this to the wine together with the cloves, sugar, orange rind and cinnamon stick.
 2. Warm under slow heat and make sure all the sugar dissolves - do not let it boil unless you want alcohol free Glögg! If you want to spice it up even more, you can add some Vodka.
 3. Pour through a fine strainer into small cups adding some almonds and raisins.

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