

# Mulled Wine

Conditum paradoxum is the original Roman name for mulled wine. First made by boiling honey, pepper, saffron, laurel, and dates in wine and further diluting the spiced mixture by adding it to a higher quality of wine, "mulled wine" was very different at its origins. As the drink recipe evolved from its Roman roots and spread through all of Europe, its popularity grew until King Henry III of England, Swedish King Gustav I, and countless German noblemen had mulled wine nightly at their dinner tables.

All of this is even before "mulled wine" hit its true peak in the late 1800s, when the drink became traditionally synonymous with the holiday season. Germany merchants in particular became quite competitive in creating and selling their own proprietary recipes of mulled wine, leading to intense competition that drove customers to a frenzy trying to find the best. Fast-forward to today, where each country has their own recipe.

## FOUND AROUND EUROPE

Mulled wine has many different names throughout the world. In America, the term "mulled wine" comes from the verb "to mull," meaning to heat, sweeten, and flavor with spices. But around the world, the same drink is known in various languages by itself and made with varying ingredients.

COUNTRY	NAME	INGREDIENTS
SWEDEN/ DENMARK	Glögg/Glogg	Red wine, sugar, cinnamon, cardamom, ginger, and cloves.
GERMANY	Glühwein	Made from hot beer, accompanied by the traditional ingredients of mulled wine.
POLAND	Piwo Grzane	Made from hot beer, accompanied by the traditional ingredients of mulled wine.
FRANCE	Vin Chaud	Red wine, apple cider, sugar, orange, cardamom, cinnamon, cloves, star anise.
BULGARIA	Greyano Vino	Red wine with added honey, apples, citrus fruit, peppercorns and bay leaves.
HUNGARY	Forralt Bor	Red wine, cinnamon, ginger, orange, cardamom, star anise, sugar, honey, and clove.
TURKEY	Sıcak Şarap	Red wine, orange, pomegranate juice, lemon, brown sugar, cinnamon, clove, and coriander.
ITALY	Vin Brulé	Red wine, orange, lemon, cinnamon, honey, ginger, clove, allspice, and amaretto.



### The Perfect Glogg Glass

With its rolled rim and turned handle, the shape of the hand-made Simon Pierce Windsor Tankard has an old-world feel, but the brilliant glass and hefty make it durable for everyday use.

### Pro Tips: Making the Best Mulled Wine

- Choose your wine well: use a light, fruit-forward wine like a Merlot, Zinfandel or Grenache.
- Low and slow: don't crank the heat up to speed up the boiling process, it alters the consistency and flavor of spices.
- Spice lightly: strong spices have a way of sneaking up on your palate by your third sip.



## MAKE IT

**Prep Time:** 5 minutes  
**Cook Time:** 10-15 minutes  
**Serves:** 4-6

### INGREDIENTS

- 1 Large Orange
- 1 Bottle of Merlot, Zinfandel or Grenache
- 1/4 Cup Brandy (optional)
- 1 Tbsp Honey
- 5 Whole Cloves
- 3 Star Anise
- 2 Whole Cinnamon Sticks

### INSTRUCTIONS

- 1) Prepare the orange by slicing it in half. Slice one half into  $\frac{3}{4}$ " thick slices and place the round slices at the bottom of either a stainless steel pot or Dutch oven.
- 2) Add the juice from the other half of the orange to the pot.
- 3) Next, add the wine and brandy to the pot.
- 4) Stir in the honey, and once fully dissolved, add the cloves, star, anise and cinnamon sticks.
- 5) Warm the mixture over medium heat until steaming, keeping an eye on it.
- 6) When the pot is just on the verge of simmering (mini bubbles, not a rolling boil), reduce the heat to low.
- 7) To increase spice flavor, allow to steep over very low heat for 5 to 10 more minutes.

- 8) Either strain the mixture, or carefully avoid serving the spices while ladling into glasses.



## BUY IT



### VINN GLOGG

Glunz Vin Glogg is the perfect Winter Warmer. Made with Glunz port and red wine blended with all-natural aromatic mulling spices and a touch of citrus for balance. Intended to be served heated, this will warm you up from the inside out.



## Let Us Meet Your Expectations: Christmas Prime Rib Roast

Known for being well-marbled, which allows the beef to stay tender when roasted. Customers can request the Prime rib roast to be cut apart at each rib and tied back together, to make carving at home easier.

**Available:** Boneless

**Serving Recommendation:** allocating one bone for every two people

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ORDER  
EARLY!