

Joyce's Gloog

Gloog

- 1/2 gallon Taylor Tawny Port
- 6-8 oz. of Vodka (cheap is fine)
- 8-10 cinammon sticks
- 15 or 20 whole cloves
- 7-8 quarter size chunks of ginger

-Put all ingredients in a large pot and heat until hot, but not boiling. Stir occasionally. (Caution: the first time I made gloog I got shit-faced drunk without having a sip, because I stood over the pot stirring and the inhaled fumes went right to my blood stream.)

--Use funnel to pour into one large bottle or smaller ones--being sure each bottle gets a share of the cinammon, gloves and ginger.

To serve: heat either over the stove or in the microwave until hot, but not boiling.
Place 2 or 3 slivered almonds and 2 or 3 raisins in the bottom of an espresso cup (optional)
Fill with gloog

Note; since this is a fortified wine it will keep for a very long time.
Refrigeration not needed, but a cool place is preferable.

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