



Happy Howlidays

2011



Tucker, Gabby, Cece, Waylon, Willie, & Vinnie listen to Santa

as he tells the story of

how Rudolph's really came

to be known as

The Red Nosed Reindeer.

It happened one night after

partying with Paula &

Holger and enjoying some

Swedish Glögg.



It seems the party got a little out of hand

after a few too many cups of Glögg.



** Glögg recipe below*

Happy Howlidays

Paula & Holger Falk

Icepond Airedales

Kents Store, VA

To serve 20 to 25

2 quarts dry red wine
2 quarts muscatel
1 pint sweet vermouth
2 tablespoons Angostura bitters
2 cups raisins
Peelings of 1 orange
12 whole cardamoms, bruised in a mortar with a pestle or by covering with a towel and crushing with a rolling pin
10 whole cloves
1 piece (about 2 inches) fresh ginger
1 stick cinnamon
1½ cups (12 ounces) aquavit
1½ cups sugar
2 cups whole almonds, blanched and peeled

Professors Glögg

THE PROFESSOR'S GLÖGG

In a 6- to 8-quart enameled or stainless-steel pot, mix together the dry red wine, muscatel, sweet vermouth, bitters, raisins, orange peel and the slightly crushed cardamoms, whole cloves, ginger and cinnamon. Cover and let the mixture stand at least 12 hours so that the flavors will develop and mingle. Shortly before serving, add the aquavit and the sugar. Stir well and bring it to a full boil over high heat. Remove at once from the heat, stir in the almonds and serve the hot *glögg* in mugs. In Sweden, a small spoon is placed in each mug to scoop up the almonds and raisins.

ALTERNATE: To make a simpler *glögg*, divide the quantities of spices in half and mix them with 2 bottles of dry red wine. Leave it overnight, then stir in ¾ cup of sugar and bring almost to a boil. Remove from the heat, stir in 1 cup of whole, blanched and peeled almonds, and serve hot.