

## **A winter warmer without peer**

Quite a few years ago the Australian army decided to drop a few of us of into the snow out the back of Kiandra. That evening we over-nighted in a mountain hut containing a bag of sugar, some random cinnamon powder and mysteriously someone produced a bota of red wine.



*Bota – for storage of wine not the Gluewine*

My memory flashed back to parents' new years eve celebrations in Switzerland among the snow, ahh "Gluehwy". Suffice to say the evening was pleasant. Glue intones inner warmth and happiness- a glow, the wine is the way to get it. Hey what's wrong with that?



For a few years now, the Tumut outing has seen happy gluewine sippers, and many have asked for the recipe.

So here's mine then:-

In a saucepan, heat a cup of sugar (try honey if you dare) with about a cup of water. Mix in some cinnamon sticks (not ground cinnamon, have to use the real deal), the juice from a fresh orange and then also pop in the orange skin halves liberally impaled with about ten whole cloves. Could add star anise, fresh ginger .... You get the picture (go Indian with turmeric? Maybe not?) Let this whole concoction gently bubble away for some time, add warm water if it evaporates too much. Finish off as a light syrup, takes about half an hour, maybe let it steep overnight for more intensity. Strain and return liquid to the pot with cinnamon sticks (you can at this stage store this liquid for use later, say at camp).

Just before serving add the above to a litre of good red wine (my preference is for good-old Aussie Shiraz with body) and gently heat until you can smell the aroma, don't overdo it or you will wreck the wine and kill the kick (no drinking and driving because it tends to hit the head in a nice way!).

There you are, now you know, just don't tell anyone. It's a family secret!

Great accompaniment to Swiss Brat Wurst, bread and roast chestnuts.

EN GUETE!