

# Grog

- 3 ½ qt Carlo Rossi Burgundy
- 500 ml port wine
- 2 c vodka
- 2 c raw sugar
- 2 T vanilla
  
- 5 star anise
- 9" of cinnamon sticks
- 25 cloves
- 15 cardamom pods, cracked
  
- ½ c raisins
- 1 c skinless almonds
  
- ½ c black tea
  
- 1 orange cut into wedges
- ½ lemon cut into wedges

Put first group of ingredients in a stainless steel pot. **MUST BE STAINLESS, OTHERWISE THE INGREDIENTS WILL REACT WITH THE METAL** \oo/

Put spices in cheesecloth and tie with string to make bouquet garni.

Do the same with the almonds and raisins in a separate bouquet garni

Do the same with the tea in a separate bouquet garni.

Everything goes into the pot.

Cover and bring to a warm temperature, keep warm on very low for 3 hours. **DO NOT BOIL!** If it gets above 170 degrees Fahrenheit the alcohol will boil off. Make sure any condensation on the lid drip back into the pot.

Remove all ingredients, allow to cool enough to bottle. I pour it through a cheesecloth lined funnel to get out any stray pieces.

Toss out the spices and tea.

Save the raisins and almonds for bread, bread pudding, biscotti....

To serve, warm grog in microwave or saucepan. Serve with orange wedge squeezed into grog, rubbed around the rim of the mug and tossed in. **BE CAREFUL!!** It'll get a hold of you quickly.

I don't know how long it will keep, at least a month or more in the fridge? Trust me, if it's cold out it won't last long.