

DRINK UP!

WARM WINTER BEVERAGES TO KEEP YOU COZY

BY KIM KERR | PHOTOS: KELLY HOLINSHEAD

In front of a crackling bonfire, tucked away in a cozy cottage, or centre place at a festive party with friends and family... all are perfect places to enjoy the winter beverages featured in this issue of *SkyLife*. Whether you try one, or try them all, we know they'll keep you warm!

A note regarding measurements: In order to ensure all recipes remain accurate, and in some case due to the small quantities required, we've left measurements as they were supplied to us.

GLÜHWEIN: A TASTE OF OLD GERMANY

Dating as far back as the 15th century, Glühwein is today as important a part of Christmas in Germany as the classic carols *Tannenbaum* (O Christmas Tree) and *Stille Nacht* (Silent Night). So we asked our friends at the popular Wolff's Den Café, an authentic European café located at Muskoka Wharf in Gravenhurst, if they'd share their special recipe for this (very!) heartwarming festive treat. Fortunately for us, they obliged... Prost! www.wolffsdencafe.ca

Ingredients:

4 grams orange rind
4 grams cinnamon
4 grams cloves
2 tbs sugar if needed
1 x bottle red wine, preferably a quality heavy, full-bodied wine such as a Merlot (can be substituted with white wine if preferred)
When serving, add a slice of orange

Method

Combine the wine and spices in a saucepan. Bring to a boil, reduce heat, and simmer. Serve hot in mugs or glasses that have been preheated in warm water (cold glasses will break).

CHRISTMAS VACATION EGGNOG

A festive film classic since its launch in 1989, *Christmas Vacation* contains more hilarious one-liners ("Is your house on fire, Clark?"—"No, Aunt Bethany, those are the Christmas lights." or "That cat had nine lives, he just spent 'em all!") and sight gags than should be legal. A favourite for many, of course, is the classic Moose Mug eggnog scene. As Cousin Eddie unwittingly destroys one of Clark's treasured Christmas ornaments, Clark asks: "Can I refill your eggnog for you? Get you something to eat? Drive you out to the middle of nowhere and leave you for dead?"

Well, thanks to the wonderful folks at **RetroFestive.ca: Canada's Pop Culture Christmas Store**, you can now reenact the scene over-and-over again in the comfort of your own living room! All you need are the ingredients featured in the simple recipe below, a set of Moose Mugs (heck, why not go all out and get the Moose Punch Bowl to go with it!), and a few friends and family(*) over to watch the movie with. (* = Cousin Eddie optional.)

Ingredients:

4 cups milk
1 1/3 cups sugar
12 large egg yolks
1/2 cup Bourbon (optional)
1 cup chilled heavy cream
Grated nutmeg (optional)

Method: Whisk the milk and sugar over medium heat in a medium saucepan until sugar is dissolved (1-2 minutes). Whisk egg yolks in a large bowl. Whisking constantly, pour hot mixture into yolks in a slow and steady stream. Return mixture to pan, and cook over medium-low heat, stirring often, until thick enough to coat the back of the spoon (20-25 minutes). Do not let simmer. Quickly strain into a bowl. Stir in bourbon, if desired, and cream. Cool completely, then cover with plastic wrap. Refrigerate until chilled. Garnish with nutmeg, if desired. **For further fun festive ideas, visit www.retrofestive.ca.**

THE CLARK GRISWOLD

For a slightly different twist on the traditional eggnog—and carrying on the Christmas Vacation theme—the makers of Bombay Sapphire Gin have come up with the suitably named Clark Griswold. This tasty variant will certainly help you deal with whatever the season throws your way...

Ingredients:

1 oz Bombay Sapphire gin
1/2 oz Bacardi Oakheart spiced rum
1/3 Oz Amaretto Disaronno
1/3 oz Creme de Cacao
2 oz eggnog
Shaved dark chocolate garnish

Method: Combine all ingredients with ice. Stir briefly and fine strain into a rocks glass. Top the glass with ice, garnish with shaved dark chocolate and serve. **SL**