

Winter Grogg

Ingredients

6 cups of coffee
2 whole cardoman or 1/4 tsp ground
1 stick cinnamon
10 all spice berries
1/2 cup sugar
Peel of one orange
Whipped cream for garnish

Directions

Combine spices with coffee and heat until sugar dissolves, just under a boil. Steep for 15 minutes. Strain and serve in mugs with whipped cream.



The Hoffmans bundled up against the cold until they could ride home and thaw out with something warm to sip.

Submitted by: Paula Schumacher



“My family serves this sweet spiced coffee after Christmas dinner. It is a once a year treat.”