



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Hot Mulled Mead

Recipe adapted from Wild Blossom Meadery

Makes 1 bottle

- 2 cardamom pods
- ½ teaspoon allspice
- 1 cinnamon stick
- ½ teaspoon cloves
- 1 whole nutmeg, *smashed with a pestle or hammer (optional)*
- 1 slice orange rind
- ½ cup honey
- 1 bottle *Prairie Passion mead*, with ¼ cup poured out

Using a mortar and pestle or the flat side of a knife, lightly crush the cardamom pods and allspice. Place the cinnamon, cloves, cardamom, allspice, one shard of nutmeg and the orange rind onto a piece of cheesecloth and tie into a sachet. Add the spice sachet and honey to the bottle of mead and place the bottle into a pot of water (leave bottle open).* Gently heat the water until the liquid inside the bottle is warm (do not boil). Serve the warm mead in thick glasses or mugs.

** Wild Blossom owner Greg Fischer suggests warming the mead in the bottle to preserve the aromas. For an alternate method, pour mead into a pan, add spice sachet and honey, and heat slowly until warm.*

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