

## Spice mixes and syrups

MAKES 2 BOTTLES OF EACH

THE AROMA OF WINTER AND THE HOLIDAY SEASON WILL WAFT THROUGH THE KITCHEN AS YOU MAKE THESE SPICE MIXES AND SYRUPS. AS A RULE, ALWAYS COMBINE THE LIQUIDS AND SUGAR IN A POT FIRST, BRING TO A BOIL, THEN ADD THE REMAINING INGREDIENTS. FOR MORE INTENSE FLAVOR, LET THE SYRUPS STEEP FOR A FEW HOURS OR OVERNIGHT IN A COOL PLACE BEFORE STRAINING THEM THROUGH A FINE-MESH SIEVE AND TRANSFERRING THEM TO STERILIZED BOTTLES.

TO PROLONG THEIR SHELF LIFE, AFTER STRAINING THE SYRUPS PLACE THEM IN A POT AND BOIL BRIEFLY. TRANSFER TO STERILIZED BOTTLES WHILE STILL HOT. TO FURTHER EXTEND THE SHELF LIFE, ADD A BIT OF ASCORBIC ACID (VITAMIN C) OR CITRIC ACID; USE 2 TBSP ACID PER 4 CUPS (1 L) LIQUID.

★ Quick ★ Winter picnic

## BAKED APPLE SYRUP

3 CUPS (750 ML) APPLE JUICE 2.2 LB (1 KG) BROWN SUGAR  
4 CINNAMON STICKS 1 VANILLA BEAN 1 STAR ANISE 2 DROPS ALMOND EXTRACT

★ Quick ★ Immune booster ★ Winter picnic

## GINGER ORANGE SYRUP

4 CUPS (1 L) WATER 1 LB 2 OZ (500 G) SUGAR  
10 OZ (300 G) PEELED FRESH GINGER ½ TSP GROUND TURMERIC  
4 ALLSPICE BERRIES OR PEPPERCORNS 4 ORGANIC ORANGES

Wash, zest, and juice the oranges.  
Cover and let simmer for 10 minutes.

★ Quick ★ Winter picnic

## HAZELNUT SYRUP

2 CUPS (500 ML) WATER 1 LB 2 OZ (500 G) BROWN SUGAR  
7 OZ (200 G) RAW HAZELNUTS

In a dry skillet, toast the hazelnuts until fragrant. Remove from heat and chop. Return to skillet, add the sugar, and cook until it starts to caramelize. Add water to deglaze. Boil over medium heat for about 10 minutes.

You can use the syrups to concoct hot wintry drinks in no time, to refine desserts, or to sweeten teas.

★ Quick ★ Warming

## MULLED WINE SPICES

3 TBSP CANDIED BROWN SUGAR 6 WHOLE CLOVES  
2-3 CARDAMOM PODS 2 CINNAMON STICKS 1 STAR ANISE  
DRIED ORANGE PEEL (YOU CAN ALSO MAKE THIS YOURSELF)