



## Cranberry Glögg

### Ingredients

1/2 orange  
3 cm fresh ginger  
1 l cranberry juice  
1 cinnamon stick  
8 cloves  
1/2 teaspoon whole cardamom

### For serving

pomegranate seeds  
orange

### How to make:

Wash the orange thoroughly. Peel the orange. Peel and slice the ginger. Heat the cranberry juice, orange peel and spices in a saucepan. Remove from the heat and let it stand and cool for at least 1 hour. Strain off the spices and heat the glögg when serving. Pour into glasses and decorate with orange and pomegranate seeds