



Smithsonian Associates

“Raise a Glass to the Holidays” Recipes

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Glögg

1 orange
1 bottle Jorge Ordoñez Selection Triton dry red wine
½ cup firmly packed brown sugar
2 inch piece of ginger sliced into thin rounds
10 whole cloves
10 cardamom pods crushed (include both pods and seeds)
3 cinnamon sticks
4 oz Hóvding aquavit
Golden raisins, blanched almonds

1. Remove the peel from the orange using a vegetable peeler and transfer peel strips to a medium saucepan. Cut orange in half and squeeze juice into the saucepan with the peel.
2. Add all remaining ingredients to the saucepan and heat until mixture just comes to a simmer. Cover and remove from heat. Let steep for two to four hours at room temperature. Strain into a clean container. Mixture can be prepared up until this point up to a week ahead and stored covered in the refrigerator until ready to use.
3. When you are ready to serve, return mixture to a saucepan. Add aquavit and a handful of golden raisins. Heat but do not boil (boiling will remove the alcohol). Serve immediately garnished with raisins, with blanched almonds served on the side.

Recipe courtesy of <https://true-north-kitchen.com/swedish-glogg/#recipe>

Wassail

To make 10 servings:

5 whole cloves
20 oz apple cider
15 oz cranberry juice
2 cinnamon sticks
1 oz St. Elizabeth Allspice Dram
10 oz Smith & Cross Jamaican dark rum

In a large pot, heat all ingredients well but do not boil, serve hot.

La Befana

2 oz Roulette rye whiskey
1 oz cranberry vanilla limoncello **
2 dashes orange citrate
2 dashes Angostura aromatic bitters

In a stirring glass, combine all ingredients, add ice, stir for 30 rotations. Garnish with orange peel and couple of fresh cranberries

***Cranberry vanilla limoncello*

Take the skin of 20 lemons and infuse into 3 bottles overproof vodka or neutral grain spirit for 5-6 days. The color should be a bright golden color. When the lemons are done infusing remove the peels. Then set aside. In a pot, add 64 oz water, 24 oz fresh cranberries (2 bags), 2 scraped vanilla bean pods, 1 cinnamon stick, 80 oz sugar, cook over medium heat until cranberries are translucent, remove from heat and strain when hot, keep the liquid and pour into glass jar (s) and discard the rest. Allow to cool before next step.

Then you take the infused spirit and slowly marry the syrup into the mix. Tasting it as you go along to add the amount of sweet that is to your palate liking. Then pour into glass bottles to use for cocktails or give as gifts.

Calimero

2 oz Zabaglione* or egg nog (with brandy)
½ oz Maison Rouge VSOP Cognac
1 shot espresso
Vanilla whipped cream **
Cinnamon (for garnish)

In a pot, warm (do not boil) the Zabaglione or egg nog, just to below 150 degrees. Take a small espresso cup and fill it with Zabaglione or nog, top it with whipped cream, then pour espresso into the center of the cream. Dust with cinnamon.

**Zabaglione Recipe*

To make a batch: Take 6 egg yolks, 6 tablespoons of sugar and beat together in an electric mixer until fluffy, then pour the mixture into a pot over a medium heat, pour in 6 oz brandy, while consistently stirring. Keep stirring until the mixture takes pudding-type texture, then it's ready to use or store.

**** *Vanilla Whipped Cream***

16 oz of heavy whipping cream (not the canned Redi-Whip stuff!)

1 tsp of vanilla paste

4 tsp of powdered sugar

In a bowl combine all ingredients then use an electric mixer on high, to create the whipped cream. If you have an ISI, then pour the combine mixture into the ISI, charge with gas, keep cold until ready to use.

Calimero (Vegan)

2 oz Califia Farms Almond Holiday Nog

½ oz Maison Rouge VSOP Cognac

1 shot espresso

Topped with So Delicious whipped cream

Dust with ground cinnamon

In a pot, warm (do not boil) the Califia Holiday Nog, then add the brandy. Fill a small espresso cup with the brandy and nog, top it with the whipped cream, then pour espresso into the center of the cream, and dust with cinnamon.

Sorrel (Hibiscus Drink)

Makes: About 3 quarts (before rum)

- 2 oz dried sorrel (hibiscus flowers) — about heaping 1 cup
- 2 cinnamon sticks
- 12 whole cloves
- 2 cups granulated sugar
- 2 strips orange peel
- 12 cups boiling water
- 12 oz dark rum (1½ cups) — optional

1. In a heat-proof bowl or saucepan, add sorrel, cinnamon sticks, cloves, sugar, and orange peel.
2. Pour 12 cups boiling water over the mixture. Stir to dissolve sugar.
3. Let steep 1–2 days at room temperature, loosely covered.
4. Strain through a cheesecloth-lined strainer. Discard solids.
5. Bottle the liquid and store chilled. Add rum to taste (up to 12 oz).

Sorrel Cocktail

- Mix 4 oz sorrel with 1 oz Appleton 8yr (rum)
- Stir and serve over ice in a chilled rocks glass
- Garnish with an orange peel

Homemade Ginger Beer (Syrup Method)

- ½ lb fresh ginger, peeled or just well-washed; cut into chunks
- 3 allspice berries
- 3 whole cloves
- 1 star anise pod
- 1 cinnamon stick
- 1 strip orange peel (no pith)
- 4 cups water
- 2 cups granulated sugar

Step 1 — Make the Spiced Tea

1. Combine allspice, cloves, star anise, cinnamon stick, orange peel, and 4 cups water in a pot.
2. Bring to a boil, then simmer for 5–10 minutes.
3. Remove from heat and let cool completely.

Step 2 — Blend the Ginger Base

1. Add the ½ lb ginger to a blender.
2. Pour in the cooled spiced tea.
3. Blend until smooth.
4. Strain through a fine strainer or cheesecloth, pressing the pulp to extract all the liquid.

Step 3 — Make the Ginger Syrup

1. Measure 2 cups of the strained ginger-spice liquid.
2. Stir in 2 cups sugar until fully dissolved.
3. Chill. (Keeps 1–2 weeks refrigerated.)

Step 4 — Build a Ginger Beer (booze optional)

Mix:

- 1 part ginger syrup
- 4 parts water or club soda

Serve over ice.

Ponche Crema

- 12 eggs
- 3 cans (14 oz) sweetened condensed milk
- 6 cans (12 oz) evaporated milk
- peel of 1 lime
- 750ml bottle of rum (to taste; traditionally puncheon. I blend Puncheon and Appleton 8 yr)
- ½–1 tsp grated nutmeg
- 20 dashes Angostura aromatic bitters

1. Beat eggs well until light and frothy.
2. Add lime peel and continue beating. (This helps eliminate the raw egg smell.)
3. Add condensed milk, evaporated milk, and sugar. Mix thoroughly until smooth.
4. Add nutmeg, and bitters.
5. Stir in rum gradually until it reaches your desired strength and thickness.
6. Strain mixture through a fine sieve or cheesecloth for a silky texture.
7. Bottle and chill for several hours before serving.

To Serve:

Shake bottle well, pour over ice (or neat), and sprinkle with a touch of fresh nutmeg on top.

Vegan Ponche-de-Crema (Dairy-Free Style)

- 6 cups almond milk (1.42 L)
- 4 cups vegan condensed milk (946 ml)
- 2 teaspoons Angostura aromatic bitters
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg (freshly grated is best)
- 1½ cups rum (50/50 Appleton 8yr /Forres Park Puncheon rum (355 ml)

1. In a large mixing bowl, pour in the almond milk.
2. Add the Angostura bitters and whisk gently.
3. While whisking, slowly pour in the vegan condensed milk until fully combined.
4. Add the cinnamon and nutmeg, whisking to incorporate evenly.
5. Pour in the rum and whisk until smooth.
6. Chill for several hours before serving.

To Serve:

Shake or stir well. Serve cold, over ice or neat, with a sprinkle of fresh nutmeg if desired.