

Wine of the Gods

The original 17th century recipe says to use burgundy wine. Later recipes use Pino Noir. I find using a rosé gives this summertime cocktail a pretty pink color. The original recipe also called for musk and ambergris, which were ingredients used in Hippocras, a Medieval version of this drink. I have omitted these ingredients because they are impossible and/or illegal to get. This recipe will give a fruity, almost perfume-like sweet wine.

Note: Make sure the powdered sugar does NOT contain cornstarch.

Ingredients

- 1 bottle of wine
- 2 apples (choose a sweet variety)
- 2 lemons
- 2 cups powdered sugar (you can use less if you want)
- 6 whole cloves
- 2 Tbs orange blossom water

Peel and core the apples, then slice them into rounds. Peel the lemons being sure to take off as much of the white pith as possible. Cut the lemons into rounds, picking out the seeds. Line the bottom of a pot or a baking dish with a layer of apples and lemons. Sprinkle with half of the powdered sugar and add another layer of apples and lemons. Sprinkle with the remaining sugar. Add the bottle wine, cloves, and orange blossom water. Do not stir the mixture. Cover the pot and let it sit for 2-3 hours. Remove the fruit from the wine and set aside. Pass the wine through a jelly bag or a coffee filter into a carafe or bottle. The wine may still be cloudy. The wine-soaked apples are an added treat to eat or bake into a pie.