

**SET IT &
FORGET IT**



EPISODE 36 COCKTAIL

Grzane Piwo / GRZANIEC Polish Mulled Beer

Adapted from Anna Hurning of Polish Your Kitchen

Note: This recipe has been doubled.

INGREDIENTS

2 bottles of lager
6 cloves
2 tablespoons of honey
1 cinnamon stick
1/2 cup of orange juice
3 thin peeled slices of fresh ginger
Slices of orange with cloves stuck in for garnish

DIRECTIONS

- Pour beer into pot or slow cooker and add all ingredients.

- Heat it up on medium heat. Watch it to make sure it doesn't bubble and boil over. It does not have to boil - just warm up really well.
- Once steaming hot, switch to warm or bring flame to low.
- Taste. If it's not sweet enough, add another teaspoon or two of honey.
- Garnish heat-proof glasses with oranges/cloves (poke holes in the orange peel before sticking the cloves in) and pour the strained beer in. Enjoy!