

## **Bearenfang- Bear bait.**

Greetings All,

Since Border Wars is upon us again I thought you would all like to try making your own Bear Bait. This is a very simple recipe and can be altered by using different types of strongly flavoured honey and adding spices when heating the honey.

YiS,

Lady Thomasina Freborn,

*'Mead or honey wine was already known to the ancient Greeks, whose gods enjoyed it as nectar. It was the preferred drink of the legendary ancient Germans. During the Middle Ages, mead was gradually replaced by beer as a popular drink in Germany. It stayed popular in the East. Today, it is produced again commercially in Germany by fermenting honey with water, spices and yeast. Bear Bait is a short cut home recipe from East Prussia and now very popular through tout Germany.'*

### **Recipe-**

500g of honey

500ml of 96% alcohol (Grappa)

500ml of Moselle (or any sweet white wine)

Carefully heat the honey until it has turned to liquid. Remove from heat. Stir in the alcohol, and then add the wine. Fill into bottles and let the liqueur stand for several weeks. The longer it stands, the better the taste.

The recipe is from 'Memories from Germany' - a selection of recipes. This is a publication of the Embassy of the Republic of Germany, 119 Empire Circuit, Yarralumla A.C.T.

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