

Smoking Bishop

From Lady Argentė Chercheuse

6 whole Seville Oranges

4 solid ounces of sugar

1 bottle Portuguese Red wine (750 ml)

1 whole bottle Port (750 ml)

Cloves

Bake the oranges in oven until pale brown. Put into a warmed earthenware bowl with 5 cloves pricked into each orange. Add sugar and red wine, not the port. Cover and leave in a warm place for about 1 day. Squeeze oranges into wine and pour through a sieve. Add port and heat, but do not boil. Serve in warmed goblets.