

Port Wine Negus

To every pint of port wine allow:

1 quart of boiling water.

1/4 lb. of loaf-sugar

1 lemon.

Grated nutmeg to taste.

Put the wine in a jug, rub some lumps of sugar (equal to 1/4 lb.) on the lemon rind until the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon-juice to the port wine, with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use.

Negus may also be made of sherry, or any other sweet wine, but it is more usually made of port.