

Negus

Negus, a beverage made of wine, hot water, lemon juice, sugar, and nutmeg, was created by Colonel Francis Negus in the early 18th century. Though Colonel Negus died in 1737, his namesake drink remained a popular fortifier on cold evenings. During the early Regency it was practically expected, along with White Soup, at balls.

Ingredients

3 cups red wine
1 cup sugar
One whole lemon, sliced
3 quarts of water
½ teaspoon nutmeg

Directions

- In a large pot, bring the water to boil. Add the sugar and lemon slices and stir until the sugar is dissolved. Pour in the wine and add as much nutmeg as you would wish.
- Serve immediately in punch cups or mugs.



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