

Coffee with Cinnamon and Cloves

Ingredients:

2 cups water
5 teaspoons instant coffee granules
1/2 3-inch cinnamon stick
4 whole cloves
5 teaspoons sugar

Directions:

1. In a small saucepan, combine the water, coffee granules, cinnamon stick and cloves. Bring to a boil. Remove from the heat; cover and let stand for 5-8 minutes. Strain and discard spices. Stir in sugar until dissolved. Ladle into mugs. Serve with whipped topping if desired.

Website URL: <https://www.tasteofhome.com/recipes/coffee-with-cinnamon-and-cloves/>

Clove and Cider Glazed Ham

Ingredients:

1 (7-8 pound) spiral-cut ham
1/2 cup light brown sugar
2 tablespoons Dijon mustard
1 tablespoon apple cider vinegar
6 whole cloves
1/2 teaspoon grated nutmeg
1 cup fresh apple cider
3 tablespoons unsalted butter
2 tablespoons bourbon
1 3-inch cinnamon stick
1/2 teaspoon black peppercorns

Directions:

1. Preheat oven to 375°. Place the ham in a 9-by-13-inch baking dish.
2. In a small saucepan, combine all of the remaining ingredients and bring to a simmer, whisking occasionally. Cook over moderately low heat until reduced to 3/4 cup, about 25 minutes. Pour the glaze over the ham, leaving the spices on the meat. Cover tightly with foil. Bake for about 1 hour and 15 minutes, basting every 15 minutes, until heated through. Transfer to a platter.
3. Strain the pan juices into a small saucepan. Bring to a boil and cook until reduced to a glaze, 8 to 10 minutes. Spoon the glaze over the ham; serve.

Website URL: <https://www.foodandwine.com/recipes/clove-and-cider-glazed-ham>

Fragrant Rice with Cloves

Ingredients:

1/2 cup of basmati rice	1 cup of water
Salt to taste	1 onion
12 cloves	

Directions:

1. Wash your rice a few times under water until the water is clear. Place the rice with the water into a pot and add a pinch of salt. Keep on a low to medium flame.
2. Grab an onion, cut off ends, peel and cut into half.
3. Poke the Cloves into the Onion so that they can't fall off during the cooking process.
4. Place both Onion ends with the Cloves into/on top of the cooking rice. Don't mix the rice. Just allow it to cook for about 15-20 minutes or until the rice is cooked.
5. Take out the onion pieces with all the cloves and discard. Mix the rice properly and strain any excess rice water. Serve.

Website URL: <https://www.masalaherb.com/fragrant-rice-recipe-clove/>

Greek Clove Tea Cakes

Ingredients:

1 1/2 cup of softened butter	3/4 cups of powdered sugar
3 cups all-purpose flour	1 teaspoon of vanilla
1/2 teaspoon of ground cloves	1/2 teaspoon of brandy extract

Directions:

1. Combine butter and 3/4 cup powdered sugar in bowl. Beat at medium speed until creamy. Add flour, vanilla, cloves and brandy extract; beat at low speed until well mixed. Cover; refrigerate 1 hour until firm.
2. Shape dough into 1-inch balls. Place 1 inch apart onto ungreased cookie sheets. Bake at 350°F for 15-17 minutes or until very lightly browned. Cool completely.
3. Sprinkle cooled cookies with powdered sugar and cloves.

Website URL: <https://www.landolakes.com/recipe/18404/greek-clove-tea-cakes/>