

Make Your Own Liquers

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Make Your Own Liqueurs

BASIC EQUIPMENT

1. 1 quart saucepan
2. Measuring cup
3. Measuring spoons
4. 1 quart bottle (32 oz.) or a fifth (25.4 oz.), empty and clean

BASIC INGREDIENTS

1. Spirits: vodka, gin, brandy, Scotch or grain alcohol
2. White granulated sugar
3. Water
4. Fruit extracts. Various brands of extracts are available at home winemaking stores. The French brand "Noirot" is highly recommended.
5. Glycerine. Adds body and smoothness.

BASIC METHOD

1. Make your sweet or medium syrup in the following way:
Sweet syrup - 2 cups sugar to 1 cup water
Medium Syrup - 1 cup sugar to 1/2 cup water

Combine the sugar and water in the saucepan and bring it just to a boil. Cool for few minutes.

2. Pour the required amount of syrup into your clean bottle.
3. Add the extract.
4. Add glycerine and coloring if required.
5. Fill the bottle to the top with the spirits. A liqueur made in a quart bottle will have a stronger alcoholic taste than one made in a fifth bottle.

6. Close the bottle and shake. Cool before drinking.

CHERRY BRANDY

1 bottle Noirot (or similar) Cherry Brandy Extract
1 cup medium sugar syrup
Brandy

APRICOT BRANDY

1 bottle Noirot (or similar) Apricot Brandy Extract
Brandy
(no sugar syrup)

CREME DE COCOA

1 bottle Noirot (or similar) Cocoa Extract
2 cups sweet sugar syrup
Vodka or grain alcohol

CREME DE MENTHE

1 bottle Noirot (or similar) Green Mint Extract
2 cups sweet sugar syrup
Vodka or grain alcohol

HOMEMADE COFFEE LIQUEUR

Ingredients:

3 cups granulated sugar

3/4 cup Yuban Instant Coffee

1 Vanilla bean (available at most health food stores if not at your local supermarket's spice section) (4) 1 1 Quart 100 proof vodka.

Dissolve sugar into three and three quarter cups warm water.

Bring syrup mixture to a boil and boil hard for 15 minutes. While syrup is boiling, dissolve coffee into three quarter cups of warm water. Add vanilla bean, split lengthwise. When syrup boiling time is up; remove from stove and allow to cool for five minutes. Then add coffee-vanilla bean mixture, and allow to cool to room temperature. When cool, add all the vodka, stir lightly and pour into clean gallon jug. Allow to stand for two weeks at room temperature before drinking. Enjoy! But be careful. This is a potent drink.