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Amaretto

**1 lemon
3 cups granulated sugar
2 cups water
3 cups vodka
3 tablespoons brandy
2 tablespoons almond extract
2 teaspoons vanilla extract
1 teaspoon chocolate extract**

Peel lemon, leaving inner white skin on fruit; reserve lemon for another use. Cut lemon rind into 2 x 1/4 inch strips. Combine lemon rind strips, sugar and water in medium saucepan. Bring to a boil; cover, reduce heat, and simmer 30 minutes.

Remove from heat; remove and discard lemon rind strips. Cover and chill thoroughly. Add vodka and remaining ingredients to chilled mixture; stir well.

Store in an airtight container at room temperature at least 1 week before serving. Use in any recipe calling for amaretto.

Yields 6 cups

Angelica Liqueur

1 tsp dried marjoram
2 green cardamoms
1/16 tsp ground allspice
1/16 tsp ground star anise
1/16 tsp ground cinnamon
1/16 tsp ground coriander
1/2 apricot kernel

2 fl oz vodka
1/2 cup sugar syrup ([see below](#))

1 cup vodka
2 Tbsp fresh or dried angelica root
2 fl oz vodka

In a mortar grind the cardamom seeds and half an apricot seed. Mix with other spices (except angelica root) and place in a tight glass jar bottle and add 2 fl oz vodka. After one week filter through a coffee filter. Combine with sugar syrup and 1 cup vodka.

In a separate small glass jar combine the angelica root with 2 fl oz vodka. After two weeks filter through a coffee filter. Add small portions of the angelica root extract to the liqueur until you get a suitable flavor. Check the flavor after 2 months. If necessary add some more sugar syrup, vodka, or angelica extract.

NOTE: Other herbal liqueurs can be made by exchanging angelica root with another herb.

Sugar syrup: For herbal liqueurs it is best to use a sugar syrup which is made as follows: In a saucepan combine 1 lb sugar, 1 cup water and 1/4 tsp citric acid. Heat the mixture and stir until the sugar is dissolved. Allow to simmer on reduced heat for 15 minutes.

Anisette

**2 Tbsp of aniseeds
1 1/2 teaspoons of fennel seeds
1 teaspoon of coriander
1 bottle of brandy (any kind will do) (26 oz, 750 ml)**

Put the seeds in a coffee grinder and grind a little bit. It shouldn't be fine. If you want, you can put the aniseeds, the fennel seeds and the coriander into a bowl and crush them with the back of a teaspoon.

Add these crushed seeds directly into the bottle of brandy, seal again and put into a cooler place and let this soak for at least 4 WEEKS!

After your 4 weeks are up, using a cheese cloth or strainer, strain your brandy, removing all of the seeds. Seal again and leave stand for about another week. What you are looking for is the rest of the sediment to settle onto the bottom of the bottle.

Once settled, carefully pour the liquid into another jar. Try not to upset the sediment on the bottom of the bottle. Once you get to the sediment, pour down the sink, clean out the bottle and pour the Anisette back into it and seal. I usually put into a clear wine bottle and cork it. .

Apple Cinnamon Cream Liqueur

1 (14 ounce) can sweetened condensed milk

1 cup apple schnapps

4 eggs

1 cup whipping cream (not whipped)

1/2 teaspoon ground cinnamon

Mix all ingredients together well. Place in an airtight container in refrigerator.

Serve chilled. (As long as you use an airtight container and refrigerate, this beverage will keep for approximately 1 month).

Apricot Brandy

**4 cups granulated sugar
2 cups water
2 pounds dried apricots
2 bottles vodka**

Bring the sugar and water to a boil in a small saucepan, stirring often. Reduce the heat and simmer for 5 minutes or until the sugar is dissolved. Cool to room temperature.

Place the apricots in 1 or 2 large decorative glass jars. Add the sugar syrup and vodka, stirring to blend. Cover tightly and store in a cool, dark place for at least 1 month, turning or shaking the jars every week.

Makes about 6 cups

NOTE: Before serving, strain the liquid. It may be stored at room temperature for up to 3 months. Refrigerate it for longer storage.

Banana Coconut Rum Cream Liqueur

2 ripe bananas, mashed (about one cup)
2 teaspoons coconut extract
1/2 cup rum
1/2 cup vodka
1/2 cup sweetened condensed milk
1/2 cup evaporated milk
1 cup cream of coconut (Coco Loco is good)

Mash bananas and blend in blender with coconut extract, rum and vodka .

Add milks and blend at low speed for one minute.

Add cream of coconut or coconut milk and pulse stir for one minute (use lowest speed on blender and turn on off 8 times.)

Makes about 4 cups

Basic Mead

**1 gallon water
2 oranges, sliced
1/2 package champagne yeast
5 pounds dark honey
1 lemon, sliced**

Place the honey, water, and fruit in a 2 gallon pot over medium heat. Bring the mead to a rolling boil, skimming off any scum which rises to the top over the next hour. Cool to lukewarm, strain out the fruit, and add the yeast (dissolved in 1/4 cup water).

Allow this mixture to set, covered with a towel for 7 days, until the fermentation has slowed considerably.

Strain again, pouring off only the clearer top fluids into bottles to age. These bottles should be lightly corked for about 2 months, then tightly sealed for 6 months before using.

Blackberry Brandy

4 c blackberries, cleaned & picked over

2 c Brandy

Grated peel of 1 lemon

2 c sugar

1 c water

Juice of 1 lemon

Place the blackberries in a large clean glass jar or crock. Crush slightly to release the juices. Pour the brandy over the berries and add the lemon peel. Seal and allow this to steep for 3 months.

When ready to finish the brandy, simmer the sugar, water and lemon juice in a small saucepan until clear. Allow to cool.

Pour the blackberry brandy through a strainer into a large jug and add the sugar syrup to taste. Pour into 1 large or 2 small decanters. Seal and label.

Blueberry or Blackberry Liqueur

3 c fresh blueberries or blackberries

1 clove

1/2 c Sugar syrup ([see recipe below](#))

2 c vodka

1 lemon wedge, scraped peel

Note: Blueberries can be bought in season (May to Sept). Avoid stained baskets and DO NOT rinse until ready to use. If freezing, do so before rinsing. Rinse with cold water.

Rinse berries and lightly crush. Add vodka, lemon peel, and clove. Pour into dark bottle and store for 3 to 4 months. Strain through dampened cheesecloth squeezing out as much juice as possible.

Add sugar syrup to taste and store another 4 weeks. Liqueur will tend to be on the watery side. Try adding glycerin if a thicker consistency is desired. Good for baking.

Yield: 3 cups

Sugar Syrup

To make one cup of sugar syrup:

1 cup sugar

1/2 cup water

Bring to boil together, let stand a minute or two before adding to anything else. It will yield a little more than one cup.

Brandy

3 quarts fruit (for regular brandy use grapes)

3 gallons water at 112 F

1 small cake Champagne Yeast

10 cups cane sugar

3 quartered lemons

Stir once everyday for 7 days. Add 4 cups raisins.

Let stand 21 days and remove fruit and siphon.

Let stand 5 days, siphon and bottle.

Chambord

**1 lb fresh raspberries
3 cups good quality vodka (80 proof)
1 1/4 cups fine sugar**

Rinse the berries & cut into small pieces or mash with a fork. Place in a container, add vodka.

Cap and store in a cool, dark place, stir once a week for 2 to 4 weeks.

Strain & transfer the unsweetened liqueur to an ageing container (glass bottle or container with tight cap).

Add the sugar, recap & let mellow for at least 3 months.

Pour to a new bottle. Add more sugar if necessary.

Cherry Brandy

1 cup sugar

1 cup water

1 1/2 pounds fresh red cherries, stemmed, picked over and washed

1 tsp fruit protector (ascorbic acid, Fruit Fresh)

1 bottle (26 oz...750 ml) brandy

Make a simple syrup by bringing sugar and water to a boil over medium high heat, stirring constantly to prevent scorching. When clear, remove from heat and let stand until just warm.

Cut cherries in half and remove pits. Place cherries in large bowl and crush with potato masher or wooden spoon. Add fruit protector and let stand for 2 hours.

Divide cherries, syrup, and brandy between two clean 1 quart jars. Cover and let stand in a cool dark place for 1 month, shaking a number of times to prevent clumping of fruit.

Use a fine mesh strainer to strain out solids. Discard or reserve them for another use. Filter liqueur into clean containers. Cover and let stand for 1 day before filtering into final containers. Age this for 1 to 3 months before serving.

Makes about 1 quart

Chocolate Mint Liqueur

Brown Sugar Syrup:

**1 cup golden brown sugar, packed
3/4 cup granulated sugar
1 1/2 cups water**

Combine sugars and water in a small saucepan and heat to boiling, stirring often. Lower the heat and simmer 5 minutes or until the sugar is dissolved. Pour into a jar and cool to room temperature. Store in the refrigerator.

Liqueur Mixture:

**2 2/3 cups vodka
1 recipe Brown Sugar Syrup
2 tablespoons chocolate extract
4 teaspoons vanilla extract
1 teaspoon peppermint extract**

Stir all the ingredients together in a large glass jar. Store, tightly covered, in a cool, dark place for at least 1 month.

It will keep at room temperature for 3 months. Refrigerate it for longer storage.

Makes about 5 cups

Crabapple Liqueur

4 quarts crabapples cut in half

4 cups sugar

26 oz vodka

Fill 4 quart container 3/4 full with crabapples. Pour sugar over top. Add vodka. Add remaining crabapples. Put lid on.

Let stand on counter or in cupboard. Turn jar upside down then right side up once a day for one week. Let stand one month.

Strain through a sieve. Discard apples. Strain liqueur through four layers of cheesecloth.

Makes approx 6 cups

Cranberry Cordial

**1 - 12 ounce package fresh cranberries
1 cup granulated sugar
2 cups light corn syrup
2 cups vodka
1/2 cup brandy**

Coarsely chop the cranberries in a food processor fitted with the metal blade, or chop with a knife. Stir the cranberries and sugar in a large bowl until the berries are well coated. Stir in the remaining ingredients until blended.

Pour the mixture into a large glass jar, cover, and store in a cool, dark place for at least 1 month, stirring or shaking the jar every few days.

Before serving, strain the liquid from the cranberries through a fine strainer or dampened cheesecloth.

It may be stored tightly covered at room temperature for up to 3 months. Refrigerate it for longer storage.

Makes about 4 cups

Cranberry Orange Liqueur

**1 (12 ounce) package fresh cranberries
1 orange
1 bottle (26 oz .. 750 ml) vodka
1 1/2 cups granulated sugar
3/4 cup water**

Chop cranberries coarsely. Pare orange with vegetable peeler, using only the thin orange zest, not white. Combine cranberries, orange parings and vodka in a glass or plastic one gallon container. Cover and let steep at room temperature for 3 to 4 weeks. (Stir the fruit from the bottom ever so often.)

Strain into a clean container through a jelly cloth or 2 layers of cheesecloth.

Combine sugar and water in a saucepan; bring to a boil. Boil 1 minute. Cool. Stir sugar syrup into cranberry orange vodka liquid. Taste. For a sweeter liqueur, more sugar syrup may be made and added.

Creamsicle Liqueur

**1/2 teaspoon unflavored gelatin
1/4 cup cold water
14 ounce sweetened condensed milk
1 cup heavy cream
1 1/4 cups 80 proof vodka
1 tablespoon vanilla extract
2 teaspoons orange extract**

In a small saucepan, sprinkle gelatin over water and let soften for several minutes. Place over low heat and cook, stirring occasionally, until gelatin dissolves, about 1 to 2 minutes. Remove from heat and set aside.

In a medium saucepan, combine condensed milk and cream. Heat this until quite warm (about 110 degrees F.) for 2 to 3 minutes. Stir in the gelatin mixture. Remove from heat and stir in vodka, vanilla extract and orange extract.

Pour into a sterilized bottle and refrigerate for 1 to 2 days before using. Shake well before serving in liqueur or cordial glasses. This mixture will keep in the refrigerator for a month or longer.

Creamy Orange Liqueur

**1 cup sugar
1 cup water
1 1/2 cups vodka
1 can eagle brand
1 cup frozen orange juice concentrate thawed
2 tsp vanilla extract**

Heat sugar and water till sugar is dissolved. Whisk Vodka, eagle brand, orange juice and Vanilla into sugar mixture till creamy and well blended.

Seal in bottles and store in fridge.

Keeps up to 5 weeks.

Creme de Cassis

1 1/2 cups currants
3 cups boiling water
1 bottle (26 oz, 750 ml) 80 proof vodka
1/2 to 1 cup sugar syrup (**SEE BELOW**)

Cook the currants in the boiling water for about 5 minutes; let them cool and discard the water.

Put the currants and the vodka into a tightly closed jar and let steep for 1 to 2 weeks, shaking the jar vigorously occasionally.

Strain and filter through cheesecloth. Add 1/2 cup sugar syrup, stir and taste.

NOTE: May add up to 1 cup of syrup, stirring and tasting after each small addition.

Sugar Syrup

To make one cup of sugar syrup:

1 cup sugar
1/2 cup water

Bring to boil together, let stand a minute or two before adding to anything else. It will yield a little more than one cup.

Creme de Menthe

1 1/2 teaspoons peppermint extract

1/2 teaspoon green food color

1 1/2 cups vodka

2 cups granulated sugar

Make syrup of 2 cups sugar and 2/3 cup water. Bring to a boil and let cool.

Add above ingredients and mix well.

Note: There is no waiting to use this. If you prefer white Crème de Menthe, omit the food color.

Drambuie

**2 cups granulated sugar
1 cup water
2 teaspoons anise extract
1 pint Scotch**

Combine sugar and water in a pan and bring to a boil. Boil for 1 minute, then simmer for 30 minutes, stirring occasionally. Cool.

Pour sugar syrup into a sterilized quart size bottle or jar. Add anise extract and Scotch. Shake gently and cover.

Let mixture age in a dark place for 1 to 2 weeks before using.

Dutch Advocaat

This is the Dutch equivalent of eggnog and literally translated means "lawyer". This traditional Dutch beverage is always served during the Christmas season. Serve in a lovely glass and provide the guest with a small spoon for consumption of the beverage.

**9 large egg yolks, at room temperature
1 teaspoon pure vanilla extract
2 cups extra finely granulated sugar
2 cups Brandy**

Beat the egg yolks, fine sugar and vanilla extract until the mixture turns a very smooth, pale yellow color. The mixture will be quite thick in its consistency.

Add the Brandy very slowly, keeping your mixer at the lowest possible speed.

Completely incorporate the brandy into the egg mixture. Place the Advocaat into the top portion of your double boiler. Keep your heat on low and slowly, warm the Advocaat. Do not allow the mixture to pass the warm point.

Flavored Vodkas

Lime Vodka

Rind of 1 lime, cut into strips 1 quart vodka

Add the lemon rind to the bottle of vodka, seal, and allow to stand at room temperature for one week or more.

Strain through cheesecloth or a paper coffee filter and serve chilled or over ice.

Variations: Use the rind of 1/2 lemon or orange in place of the lime.

Makes 1 quart

Caraway Vodka

1 tablespoon caraway seeds 1 quart vodka

Add the caraway seeds to the bottle of vodka and proceed as for Lime Vodka.

Variation: Cumin, coriander, and fennel seed (or any combination) can be substituted for the caraway seed.

Pepper Vodka

8 black peppercorns 2 allspice berries (optional)
1 quart vodka

Add the peppercorns and allspice berries to the bottle of vodka and proceed as for Lime Vodka.

Variation: Add fresh or dried hot red peppers in place of the peppercorns.

Five Spice Vodka

2" piece of stick cinnamon 2 whole cloves
1 teaspoon fennel seed 2 to 3 segments star anise*
8 Szechwan* or 3 black peppercorns
1 quart vodka

* Available in finer supermarkets and Asian specialty shops.

Add the spices to the bottle of vodka and proceed as for Lime Vodka.

Forty Four

One of the most traditional European homemade aperitifs. You'll find versions in Spain, Italy and France - some made with cloves and cinnamon; some with a mix of oranges, bitter oranges and lemons; some flavored with coffee beans; and those sweetened with honey. The original recipe given to me called for a single orange studded with 44 coffee beans, mixed with 44 sugar cubes and a bottle of clear eau de vie. The mixture is then set aside for 44 days. The result is a fragrant, fruity drink that can be mixed with a bit of white wine as an aperitif or served "as is" with dessert or as an after meal liqueur..

2 Seville oranges, preferably organic, or 1 Seville and one lemon

44 coffee beans

44 sugar cubes (or 12 tablespoons granulated sugar)

1 quart clear eau de vie

Thoroughly scrub and dry the oranges. With the end of a sharp knife, pierce the orange all over. Insert the 44 coffee beans into the skin, embedding each bean into the orange. Place the oranges in a 1 1/2 quart canning jar. Add the sugar cubes and the eau de vie. Cover securely.

Turn the jar upside down and shake to help dissolve the sugar. Place in a cool, dry, dark spot. Shake the jar daily until the sugar is completely dissolved.

Set aside for 44 days. During this time, the liquid will turn from clear to a pale orange and will take on a lovely coffee orange fragrance. The 44 can be stored indefinitely as is, or the liquid can be filtered and transferred to an attractive liqueur bottle.

The orange and coffee beans are not consumed and should be discarded once they lose their vigor.

Serve 44 chilled or at room temperature, added to white wine or in tiny liqueur glasses as an accompaniment to fruit desserts or as an after dinner drink.

Variation: In Provence, many cooks prepare their orange liqueur by piercing the orange with cloves, tying the fruit with string, and then suspending it in a clear glass jar partially filled with clear eau de vie. (The orange should never touch the alcohol.) The jar is sealed, and the aromatic oils of the orange infuse the alcohol with their fruity essence, turning the eau de vie a pale, glistening orange. After about one month, the orange is discarded, and the aperitif is sweetened to taste and transferred to a sealed bottle.

Fragole Cello (Strawberry Liqueur)

**2 cups strawberries
1 1/2 cups grain alcohol or vodka
2 cups water
1 3/4 to 2 cups granulated sugar**

Wash the strawberries. If you use large strawberries, cut them in half or quarters. Place them in a clean glass jar, add grain alcohol or vodka, and let stand 24 Hours, shaking it periodically. The strawberries will begin to pale as the alcohol leaches the color (and taste and fragrance) out of the strawberries.

After 24 hours or so, Use a fine strainer to strain the strawberries and seeds from the alcohol into a 2 quart glass container. Discard the remains of the Strawberries.

Combine two cups of water and up to two cups of sugar in a saucepan and bring the mixture to a rolling boil. Allow to cool and add to the alcohol.

It is now ready to drink, but your best bet is to put the Fragole Cello into a decanter in the freezer for a week to mellow and become ice cold.

Frangelico

4 1/2 cups shelled hazelnuts
2 teaspoons dried and chopped angelica root
1/2 split vanilla bean
1 bottle (26 oz., 750 ml) vodka
1/2 teaspoon almond extract
1 1/2 cups granulated sugar
3/4 cup water
1 tablespoon glycerin*

*** Glycerin is a thickening agent and does nothing for the taste of the liqueur or cordial. It does however make a more rich and aesthetically pleasing drink.**

Heat oven to 325 degrees F.

Place hazelnuts on cookie sheet and roast in oven. When toasted, chop coarsely.

Add nuts and all ingredients except water, sugar and glycerin to aging container and age for a month.

At this point, boil the water and sugar together to make a syrup.

Strain the nut mixture and add the cooled syrup to it. Add the glycerin and age for another 2 or so months.

Fruited Liqueur

1 clean clear gallon jar with cover

2 quarts fresh berries, plums, crab apples, etc. or a combination of several fruits

2 to 4 cups sugar depending on how sweet you want your final product

Fill gallon jar covering fruit and sugar with vodka. Stir or shake lightly every few days until no sugar crystals remain.

Leave for 6 to 8 weeks or longer (do not refrigerate). Strain out fruit pulp and reserve liqueur.

Galliano

**2 cups sugar
1 cup water
1 teaspoon pineapple extract
1 1/2 teaspoon banana extract
3 teaspoons vanilla extract
1 teaspoon anise extract
1 quart vodka
2 to 3 drops yellow food coloring**

Combine sugar and water to make a simple syrup, boil gently.

Combine extracts in large glass container with lid and pour simple syrup over them and cool.

Add vodka and food coloring. Age at least 1 month before using.

Grape Wine

**9 pounds concord grapes
4 3/4 pounds granulated sugar**

Wash and pick over the grapes and place with sugar in a 2 gallon jar. Fill with cold water. Cover with cheesecloth and keep in a warm place. Stir twice a week for 6 weeks.

Strain and let stand 2 weeks longer to settle. Strain again.

Fill hot sterilized jars with wine. Place corks over bottle very lightly at first; as they cool, push corks down; then cover with melted paraffin or sealing wax to make the seal airtight.

Home Brew

**5 gallons quite warm water
2 packages dry yeast
1 can hop flavoured malt
5 pounds granulated sugar**

Put water in 5 gallon or larger size crock. Add yeast, malt and sugar. Stir well until sugar and malt are dissolved and no longer gummy on bottom of crock. Cover crock with clean towel and set in warm place for 3 days, skimming top occasionally to remove foam.

After the 3rd day, bubbling should have slowed somewhat, but it may take longer, depending on cool weather conditions or if you used water that is not warm enough.

With crock on table, siphon the brew with tubing into 24 (1 quart) bottles on floor, trying to get as little as possible of the sediment from bottom of crock.

Fill bottles about 2/3 full. Cap bottles (caps and bottle capper available at hardware stores), and let stand for 2 or 3 days, then refrigerate.

Flavour is improved if allowed to stand about a week. When pouring into glasses, take care not to pour sediment from bottom of bottles.

Yields 24 quarts

Lemoncella

6 lemons, cut the peels off using a sharp paring knife and discard the lemon.

4 cups of vodka (get one of the better vodka's)

2 1/2 cups of sugar

3 1/2 cups of distilled water (spring water is ok)

First, get a jar - I use a sealable mason jar or any left over jar I might have laying around.

Place the peels of the lemons in the jar along with your vodka. This will sit around in a cool spot for 5 days.

After 5 days are up - place the sugar and the water in a saucepan and bring to a boil. Keep stirring. Take off the stove and cool down to room temperature. Make sure all your sugar is melted. Put this mixture into the sealed mason jar with the vodka and lemons and allow to sit out overnight.

The next day, strain this mixture through a cheese cloth or a sieve. Press out all the lemon peels getting every last drop! Keep straining until your liquid is clear. Put this into a new mason jar, seal and put into the refrigerator for another week (7) days.

After 7 days your Lemoncella is ready.

Maple Walnut Liqueur

4 1/2 cups shelled walnuts
1/2 split vanilla bean
1 bottle (26 oz., 750 ml) vodka
1/2 teaspoon maple extract
1 1/2 cups brown sugar, packed
3/4 cup water
1 tablespoon glycerin*

*** Glycerin is a thickening agent and does nothing for the taste of the liqueur or cordial. It does however make a more rich and aesthetically pleasing drink.**

Heat oven to 325 degrees F.

Place hazelnuts on cookie sheet and roast in oven. When toasted, chop coarsely.

Add nuts and all ingredients except water, brown sugar and glycerin to aging container and age for a month.

At this point, boil the water and sugar together to make a syrup.

Strain the nut mixture and add the cooled syrup to it. Add the glycerin and age for another 2 or so months.

Orange Coffee Liqueur

**2 bottles brandy
4 cups superfine sugar
2 oranges, rinsed and dried
80 French roast coffee beans**

Pour half the brandy into a large, wide mouth glass jar with a lid. Stir in the sugar. Puncture the oranges with a can opener or skewer and insert a coffee bean into each hole.

Put the oranges into the jar; stir well. Pour in the remaining brandy. Cover and store in a cool, dark place for 60 days, stirring occasionally.

Before serving, remove and discard the oranges. The liqueur may be kept at room temperature for up to 3 months. Refrigerate it for longer storage.

Makes about 6 cups

Peach Brandy from Scratch

**6 pounds ripe peaches
13 1/2 quarts distilled water
4 1/2 envelopes yeast
7 1/2 pounds granulated sugar
1 pound raw white rice (optional)**

Slice peaches in half and discard the pits. Place sliced peaches in a large earthen crock.

Add remaining ingredients (the white rice will improve the strength of this liqueur).

Stir to dissolve sugar. Let stand 10 days. Strain several times through a fine cloth, then bottle.

Peach Liqueur

1 1/2 lb Peaches; peeled & sliced*

1 1/2 c Sugar

4 Lemon peel; strips

3 Whole cloves

2 Cinnamon sticks

2 c Bourbon

***Use fresh peaches for this recipe**

In medium glass bowl, thoroughly combine all ingredients. Heat 10 minutes on Medium High until sugar is dissolved, stirring once.

Continue cooking on simmer an additional 30 minutes, stirring twice.

Add bourbon cover and let stand 3 to 4 days. Strain before using.

Yield: 2 cups

Pomegranate Liqueur

1 cups granulated sugar

1 750 ml bottle Vodka

1 cups freshly squeezed pomegranate juice

Into an empty 1 quart mason jar or bottle (using a funnel if you like), pour sugar and pomegranate juice.

Pour in enough vodka to fill the bottle. Store in a cool, dark place, shaking it up every 2 or 3 days, until it becomes quite clear, 8 to 12 weeks.

NOTE: The liqueur has best flavour when pomegranates ripen until they're quite soft before squeezing the juice.

Praline Liqueur

**2 cups firmly packed dark brown sugar
1 cup sugar
2 1/2 cups water
4 cups pecan pieces, lightly toasted
4 vanilla beans, split lengthwise
4 cups vodka**

In a pan, combine brown sugar, sugar and water. Cook over medium high heat until mixture comes to a boil. Reduce heat and simmer 5 minutes.

Place lightly toasted pecans and vanilla beans in a 1 gallon jar. Pour hot mixture into jar and cool.

Add vodka and stir well. Cover tightly and store in a dark place at room temperature at least 2 weeks. Shake jar gently once daily.

Pour mixture through a wire mesh strainer lined with 2 layers of cheesecloth into a bowl, discarding solids.

Pour mixture through a wire mesh strainer lined with a coffee filter into a bowl. Change filter often. Mixture will drip slowly. Pour mixture into jars; cover tightly. Store at room temperature.

Makes about 4 1/2 cups liqueur

NOTE: Great using this in coffee, baked apples or flavored cheesecakes.

Raspberry Liqueur

**1 pint gin
2 cups granulated sugar
1 pint raspberries**

Gently pour the ingredients (berries last) into a wide mouth jar with cover. Stir gently with wooden spoon handle. Place in refrigerator. After a few days, stir again gently and replace again in refrigerator.

In a few days, stir again and turn jar. Repeat this process for several weeks. At first, the mixture is clear with a pile of sugar on the bottom and berries floating. By Thanksgiving or Christmas, it should be ready for serving. Serve in liqueur glasses with one or two berries in each glass. Store in refrigerator.

Serrano Rum

1 - 750 ml bottle good dark rum
2 to 3 cinnamon sticks
1 vanilla bean split lengthwise
3 whole cloves
6 to 8 Serrano peppers cut lengthwise and seeded

Put all the ingredients in the bottle of rum, you may have to remove some to make room for the solids.

Let steep a minimum of one week. The flavor improves with age, and it keeps for months.

Taboo Liqueur

Reminiscent of Forbidden Fruits Liqueur

Thin peel from 1 orange (orange part only)
Thin peel from 1 lemon (yellow part only)
1 cup freshly squeezed grapefruit juice (about 2 grapefruits)
1 cup freshly squeezed orange juice (2 to 3 oranges)
1/4 cup freshly squeezed lemon juice (1 lemon)
2 1/4 cups granulated sugar
1 - 4 inch piece vanilla bean, split
1 cup brandy
1 cup vodka

Thinly peel, peel from orange and lemon; chop and set aside.

In a medium saucepan, combine grapefruit, orange and lemon juice, chopped peel, sugar and vanilla bean. Bring to a boil. Reduce heat; simmer, stirring frequently for 10 to 12 minutes. Cool to lukewarm.

Pour cooled mixture into aging container; add brandy and vodka. Allow liqueur to age for 3 weeks, then strain several times using successively finer strainers, or fine cloth. For maximum clarity, let liqueur stand for several days between straining. Pour liqueur into bottles and cap well.

Tia Maria

**1 cup water
3/4 to 1 cup brown sugar
4 Tbsp coffee powder
1 cup brandy or rum
4 tsp vanilla extract**

In a small saucepan combine water, brown sugar, and coffee powder. Bring to a boil and boil 10 minutes.

Add brandy and vanilla. Put in a sterilized bottle and leave for 1 week before using.

Vanilla Coffee Liqueur

1 1/2 cups brown sugar
1 cup sugar
2 cups water
1/2 cup instant coffee powder
3 cups vodka
2 tsp vanilla extract

Combine sugars and water. Boil for 5 minutes. Gradually stir in coffee. Cool. Add vodka and vanilla and mix thoroughly.

Cover and let ripen for 1 month. Remove vanilla bean.

Vanilla Liqueur

3 cups water
1 1/2 cups firmly packed brown sugar
1 cup granulated sugar
1 - 8 inch vanilla bean, split lengthwise (see note)
1 quart light rum

In medium saucepan, combine water, brown sugar, granulated sugar and vanilla bean. Bring to a boil. Boil for 5 minutes, stirring until sugars dissolve. Cool.

Pour into 8 cup (2 quart) jar with tight fitting lid. Stir in rum. Cover. Let stand for at least 2 weeks at room temperature before serving.

To serve liqueur: Serve as liqueur, over ice cream or pudding, or as a flavouring for milk drinks.

NOTE: In place of vanilla bean, add 2 tablespoons pure vanilla extract (not imitation vanilla flavouring) along with rum.

Makes 7 1/2 cups