Country wines and cordials - wild plant and herbal recipes for drinks old and new

Omegabooks - Got Spring Violets? Make Violet Liqueur



Description: -

- -Country wines and cordials wild plant and herbal recipes for drinks old and new
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Notes: Includes bibliography. This edition was published in 1983



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Tags: #Turn #These #7 #Herbs #and #Flowers #into #Country #Wine!

Got Spring Violets? Make Violet Liqueur

Use fully ripe berries, fresh or frozen.

Hippocras Recipes

Add some good yeast, and stir it well. Put it into a vessel fit for it, let it stand four or five days, then bottle it out.

Drinks you must try when on Ibiza and Formentera

Then dissolve two pounds of sugar in one and one-half pints of rose-water, and add to it the distilled liquor.

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Strain and mix it with the other liquor, and stir in two quarts of molasses.

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This was made by extracting the flavour from the spices by means of spirit of wine or aqua-vitae. KOUMISS Heat four cups milk; cool; when lukewarm, add one-fourth yeast cake dissolved in one-fourth cup lukewarm water, and two tablespoons sugar.

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