



# Homebrew Underground

Homebrew recipes, homemade liqueurs, beer making

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- Home
- Recipe Index
- Downloads
- About Us
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## Recipe Index

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Here is a recipe index where I tried to organize the recipe posts that I made all over the blog. I hope it makes it easier for visitors to find what they are looking for.

### Homebrew Beer



Beer Making – Part I Beer Making – Part IV  
 Beer Making – Part II Beer Making – Part V  
 Beer Making – Part III Beer Making – Part VI

Mellow Amber Ale Recipe

### Homemade Liqueurs



#### Amaretto Liqueur

Amaretto Liqueur – Part I  
 Amaretto Liqueur – Part II  
 Amaretto Liqueur – Part III



#### Almond Liqueur

Almond Liqueur Recipe I  
 Almond Liqueur Recipe II



#### Almond Caramel Liqueur

Almond Caramel Liqueur – Part I  
 Almond Caramel Liqueur – Part II



#### Blackberry Liqueur

Blackberry Liqueur Recipe – Part I  
 Blackberry Liqueur Recipe – Part II

#### Black Currant Liqueur (Dried Fruit)

Black Currant Liqueur Recipe – Part I

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
- Mediterranean Holiday Cocktail
- AHA National Homebrew Competition
- Blue Agave Soda

### Recent Comments

- admin on Homemade Kahlua: Part 4
- Jan Ooms on Homemade Kahlua: Part 4
- admin on Almond Liqueur Recipe: Part 1
- jono on Almond Liqueur Recipe: Part 1
- admin on Homemade Kahlua: Part 1

### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing



[Black Currant Liqueur Recipe – Part II](#)



### **Dark Cherry Liqueur**

[Dark Cherry Liqueur Recipe – Part I](#)  
[Dark Cherry Liqueur Recipe – Part II](#)



### **Tart Cherry Liqueur**

[Tart Cherry Liqueur Recipe – Part I](#)  
[Tart Cherry Liqueur Recipe – Part II](#)



### **Homemade Kahlua**

[Homemade Kahlua Recipe – Part I](#)  
[Homemade Kahlua Recipe – Part II](#)  
[Homemade Kahlua Recipe – Part III](#)  
[Homemade Kahlua Recipe – Part IV](#)



### **Tropical Coffee Liqueur**

[Tropical Coffee Liqueur Recipe – Part I](#)  
[Tropical Coffee Liqueur Recipe – Part II](#)  
[Tropical Coffee Liqueur Recipe – Part III](#)  
[Tropical Coffee Liqueur Recipe – Part IV](#)



### **Orange Kumquat Liqueur**

[Orange Kumquat Liqueur Recipe – Part I](#)  
[Orange Kumquat Liqueur Recipe – Part II](#)

## **Ready Made Cocktails**

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### **Pomegranate Daiquiri Ready Mix**

This cocktail ready mix is made with pomegranate juice, rum, lime juice and Black Currant liqueur



### **Margarita Ready Mix**

This classic cocktail ready mix is made with lime juice, tequila, and Orange Kumquat liqueur

## **Drink Recipes**

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### **Cranberry Cooler**

Made with homemade Amaretto liqueur, vodka, cranberry juice and orange juice.

- [Homebrew Associations](#)
- [Homebrew Competitions](#)
- [Homemade Liqueurs](#)
- [Liqueur Pastries & Desserts](#)
- [Miscellaneous](#)
- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
- [Wine Making](#)

---

## **Archives**

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

---

## **Blogroll**

---

- [Boston Cocktails](#)
- [Delectable Tidbits](#)
- [Healthy Recipes 360](#)
- [Homemade Wine and Beer](#)
- [Still Smart](#)
- [The Art of Drink](#)
- [The Homebrew Site](#)

---

## **Meta**

---



### **Margarita**

The classic Margarita made from homemade orange liqueur, lime juice and and tequila



### **Cosmopolitan**

Made with homemade orange liqueur, lime juice, cranberry juice and and vodka



### **Black Russian**

This cocktail is made from homemade Kahlua and vodka



### **White Russian**

This cocktail is made from homemade Kahlua, vodka and cream



### **Almond Liqueur Cocktail**

This cocktail is made from homemade Almond liqueur



### **Mediterranean Holiday**

This cocktail is made from homemade Black Currant liqueur (creme de cassis)



### **Homebrew Mai Tai (Light Rum Version)**

This cocktail is made from homemade Almond liqueur and sweet and sour mix



### **Homebrew Mai Tai (Dark Rum Version)**

Dark Rum version made from homemade Almond liqueur and sweet and sour mix



### **Pomegranate Diaquiri**

This cocktail is made from homemade Black Currant liqueur (creme de cassis)



### **Amaretto Cosmopolitan**

This cocktail is made from homemade Amaretto liqueur or DiSaronno Originale

- [Register](#)
- [Log in](#)
- [Entries RSS](#)
- [Comments RSS](#)
- [WordPress.org](#)

---

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---

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### **Amaretto Sour**

This cocktail is also made from homemade Amaretto liqueur or DiSaronno Originale



### **Mojito**

This very popular cocktail is made from mint leaves, white rum, lime juice and club soda



### **Bramble**

This cocktail is made from homemade blackberry liqueur, lemon juice and gin



### **Blackberry Zinger**

This drink is made from homemade blackberry liqueur



### **Salt Miner**

This cocktail is made from homemade blackberry liqueur and Dry Vermouth



### **Singapore Sling**

This drink is made from homemade dark cherry liqueur



### **Fortified Cocoa**

Make this hot cocoa recipe from cocoa paste saved from a batch of tropical coffee liqueur

## **Non-Alcoholic Drink Recipes**

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### **Blue Agave Soda**

This non-alcoholic drink is made with lemon juice, lime juice, agave syrup and club soda



### **Cranberry-Lime Fizz**

This non-alcoholic drink is made with cranberry

juice, lime juice, agave syrup and club soda

### **Lemon and Tonic**

This is a non-alcoholic drink made with lemon juice and tonic water



### **Pomegranate Fizz**

This is another non-alcoholic drink made with pomegranate juice and club soda



### **Lemon-Limeade**

This is a delicious and refreshing recipe that uses fresh lemons and fresh limes



### **Pomegranate-OJ Soda**

Non-alcoholic drink made with pomegranate juice concentrate, orange juice & club soda

## **Liqueur Pastries & Desserts**

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### **Strawberry Delight**

This is a quick and easy dessert you can make with homemade blackberry liqueur



### **Almond Liqueur Cookies**

These cookies are made from the almonds in homemade almond liqueur



### **Blackberry Liqueur Pie**

This pie is made from the mash from homemade blackberry liqueur



### **Blackberry Liqueur Turnovers**

Blackberry Liqueur Turnovers – Part I  
Blackberry Liqueur Turnovers – Part II  
Blackberry Liqueur Turnovers – Part III



### **Coffee Liqueur Brownies**

These brownies are made from homemade coffee liqueur or Kahlua®

## **Healthy Meals**

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### **Healthy Pizza**



This is a healthy pizza recipe with organic ingredients and the antioxidant lycopene.



### Simple Spaghetti

This is a quick and easy spaghetti recipe with tomato marinara meat sauce with mushrooms.

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## Mellow Amber Ale Recipe

admin Beer Recipes

This is my recipe for mellow amber ale. It is a very simple recipe – no frills – but it is a very good recipe if it is done with skill and patience. The result can rival any commercially available beer.

### Ingredients:

- 2 – 3.3 lb. cans or 6.6 lbs. bulk amber malt extract
- 1 lb. 60°L crushed crystal malt grain
- 1 1/2 oz. Cascade hop pellets
- 1 Packet dried ale yeast (examples: Safale US-05 or Munton's)
- 1/2 tsp mineral salts (gypsum)
- 5 gallons bottled spring water
- Priming sugar

**Note:** This recipe is based on using domestic Cascade hops having a nice, high Alpha (bitterness) value – say around 6.9 or so. Currently there is a [worldwide hops shortage](#). If you can't find domestic Cascade hops and you have to use an imported variety – for example from Argentina with an Alpha units of only 3.2, then adjust the amount. Since only the bitterness will be affected and not the hop the flavor, use 2 oz. for the boil and 1/2 oz. after the boil for flavor (2 1/2 ounces total for the batch).

Here is a shot of the ingredients ... getting ready to brew. I am able to buy my ingredients in bulk from our local homebrew supply store. Shown in the photo below: crystal malt grain (lower left), amber malt extract (in the big tub in back), Cascade hop pellets (on the right in the front) and Safale US-05 dry yeast (in the red packet in front). Also shown is a reusable hop and grain bag in the middle and gypsum (mineral salts) in the foreground. Note: keep the yeast and the hops in the refrigerator until you are ready to use them. If the hop pellets come in a plastic bag, make sure that the plastic has a good air-tight seal. We want the hops to be as fresh as possible.

### Pages

- [Bar Mixers](#)
- [Bottles and Labels](#)
- [Equipment You Will Need](#)
- [Privacy Policy](#)
- [Straining and Filtering](#)
- [Sugar Syrup and Caramel Syrup](#)
- [Terms of Use](#)

### Recent Posts

- [Dried Black Currants](#)
- [The Worldwide Hops Shortage is Over](#)
- [Mediterranean Holiday Cocktail](#)
- [AHA National Homebrew Competition](#)
- [Blue Agave Soda](#)

### Recent Comments

- admin on [Homemade Kahlua: Part 4](#)
- Jan Ooms on [Homemade Kahlua: Part 4](#)
- admin on [Almond Liqueur Recipe: Part 1](#)
- jono on [Almond Liqueur Recipe: Part 1](#)
- admin on [Homemade Kahlua: Part 1](#)

### Categories

- [Beer Making](#)
- [Beer Recipes](#)
- [Distilled Spirits](#)
- [Drink Recipes](#)
- [Healthy Meals](#)
- [Home Brewing](#)



And here is a shot of the bottled water that I use 2 – 2 1/2 gal. containers of spring water (not distilled water ... we want the mineral content).



The nice thing about making your own homebrew beer is that you can save an amazing amount of money. A comparable commercially available amber ale from a micro-brewery from the local store will cost about twice as much for a six-pack.

If you have to buy your ingredients mail order in cans and pre-packed bags, it will cost more — especially with freight expense. Still, it is definitely worth it.

### Step One: Brewing

Please see the article: [Beer Making – Part I](#)

Add 1 1/2 gallons of water to the brewing pot.

Place the crushed crystal grain in the hop and grain bag (or disposable muslin bag) and place it into the pot of cold water.

Bring the water to a boil, then remove from heat and let steep for 5 minutes. Place the lid on the pot during steeping.

- Homebrew Associations
- Homebrew Competitions
- Homemade Liqueurs
- Liqueur Pastries & Desserts
- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

### Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

---

### Blogroll

---

- Boston Cocktails
- Delectable Tidbits
- Healthy Recipes 360
- Homemade Wine and Beer
- Still Smart
- The Art of Drink
- The Homebrew Site



Remove the grain bag and let it sit in a strainer over the pot and use a spoon or ladle to gently press all the water out of the bag:



In the bag you will see a lot of trube (gelatinous precipitation from malted grain). The hop and grain bag will catch most of the trube and keep it out of the wort.

Discard the grain, then carefully bring back to a boil. After turning on the heat, add the 1/2 tsp of mineral salts (gypsum), then add the amber malt extract, making sure to keep stirring to avoid burning the malt. Periodically stir the wort during brewing and watch that you don't have the fire too high and cause the wort to boil over.

Divide the 1 1/2 ounces of Cascade hops into three equal parts of 1/2 oz. each to make it easy to judge how much to add:



When the pot begins to boil, set a timer for 60 minutes and add 1 oz of hops – that's two out of the 3 parts of hops that were divided up. That will leave 1/2 oz for later after the boil. We want to bring out the bitterness with this first hopping so we want to boil for a full hour after the first hopping. Hop flavor (not bitterness) will be lost during boiling. We want some hop flavor as well so the last hopping is done after the boil to preserve the hop flavor.

## Meta

- [Register](#)
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- [Entries RSS](#)
- [Comments RSS](#)
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See my note above just after the ingredients list if you are only able to obtain an imported variety of Cascade hops with a low Alpha (bitterness) units value. Adjust the amount added for the boil accordingly.

Keep stirring the wort periodically and keep the lid on the pot. Open the lid every once in awhile to stir the wort and to check to make sure it doesn't boil over.

During this time, sanitize the fermenter, strainer, ladle, [stainless steel whisk](#), air lock (take it apart), thermometer, glass and plastic spoon (for priming the yeast). Add 1/4 cup household bleach to the fermenter, then fill it with tap water, then add everything to be sanitized into the fermenter. Let it sit for several minutes, then rinse everything with hot water to remove any chlorine taste or smell from the bleach. Keep everything clean and sanitized until you are ready to use them.



After one hour, remove from heat and add the remaining 1/2 oz of hops. Place the lid back on the pot.

Chill the wort in a bathtub of cold water for 15 minutes, stirring occasionally. At this point we want to chill the wort down quickly to prevent any bacteria from being able to infect the beer.

In the meantime, add about 2 gallons of water to the fermenter plus about 1/2 gallon of ice cubes. This is a guess ... you'll see why later just before you pitch the yeast. The idea is to pitch the yeast when the wort is 70° F. When all the wort has been added to the fermenter, you can add a little boiling water to bring the temperature up or you can add a little ice to bring the temperature down to 70° F.

After 15 minutes, place the [sanitized](#) strainer over the edge of the fermenter and using a [sanitized](#) ladle, carefully ladle the wort into the strainer. The strainer will catch the hops and the wort will catch most of the remaining trub:



Do it carefully and slowly. In the shot above you can see some of the ice cubes in the fermenter.

When all the wort has been ladled into the fermenter, place the sanitized thermometer into the fermenter and take a reading:



Add water to the fermenter to bring it up to 5 1/4 gallons. The bottled water should be around room temperature — 70° F. You'll have to keep reading the thermometer and judge the temperature as you add water. If it is slightly under 70° F, then you can add boiling water to bring the temperature up. If it is slightly over, then you can add some ice to bring the temperature down. You want the temperature to be as close to 70° F as possible.

This is very important. Temperature is everything when brewing beer. You want the yeast to get off to a fast start. It will start fast if the wort is right around 70° F. But once the yeast has gotten off to a good start and fermentation has begun, you don't want the wort at 70° F anymore. You want to slow down the fermentation (after about 6 hours) and bring the temperature down to about 60° F for the remainder of the fermentation. You accomplish this by wrapping the fermenter in cold, wet towels or a T-shirt, and by adding some ice around the fermenter. Please see these articles on cooling the fermenter:

- [Cooling the Fermenter I](#)
- [Cooling the Fermenter II](#)

If you start off too hot, you won't be able to get it down because the fermentation process generates more heat. You will get the best flavor if you can master the temperature of the fermentation from the moment you pitch the yeast. Try to keep the room temperature between 65° F – 70° F.

### Priming the Yeast

Just before you begin ladling the wort into the fermenter while it is still chilling in the bathtub, and after you have sanitized the glass and plastic spoon, add about 6 oz. of some of the bottled water to the glass:



Add the yeast to the glass and whisk it thoroughly with the plastic spoon to aerate it and help it get a good start. Let it sit for about 10 minutes before pitching:



### Pitching the Yeast

When the wort in the fermenter has reached 70° F — or as close as you can get it — "pitch" the yeast into the wort. Just add it to the wort and whisk it vigorously with the [sanitized stainless steel whisk](#) for a minute or so. This is the only stage where you want to aerate the yeast and oxygenate it. Later, when you transfer the beer to the carboy and once again when you transfer it back to

the fermenter when bottling the beer, you don't want to agitate the beer at all. The addition of oxygen at the later stages will cause off-flavors in your beer.

Ladle some of the beer into the tube that the thermometer was shipped in. Fill it to about 3/4ths full so the hydrometer will float. Take a hydrometer reading. The first hydrometer reading should be about 1.045 – 1.050. Close the (sanitized) fermenter lid. Assemble and insert the air lock – fill it about half full with water then close it up.

## Primary Fermentation

Wrap the fermenter with towels or T-shirt and place it in a [terra tray](#). Wait about 6 hours then fill the tray with ice. Pour cold water down in between the fermenter and the cloth. Distribute the water all the way around the fermenter to thoroughly wet all the fabric. The excess water will fill the tray and the ice will begin to melt.

Primary fermentation can take about 4 – 8 days. After about 16 to 20 hours – I never know exactly when because I usually go to sleep and check the fermenter in the morning – you should see bubbling in the air lock. Add some more ice to the tray and continue adding ice to the tray as often as you can while the beer ferments for the next several days.

Primary fermentation is complete when you no longer see any bubbles in the air lock.

## Clarification – Transfer the Beer to the Carboy

Sanitize the carboy, Auto-Siphon and tubing, carboy bung (stopper) and another air lock (take it apart). Add 1/4 cup of household bleach to the carboy, then fill it with water. Add a couple of tablespoons of bleach to a clean sink or basin and fill it about half way with water to sanitize the tubing, bung and air lock. Always sanitize the outside and inside of the tubing and Auto-Siphon. After the bleach and water has been in contact with every surface for a few minutes, attach the tubing to the Auto-Siphon and give it a few strokes and siphon about half the bleach and water from the carboy into the basin or sink with the other items. Empty the sink or basin and the carboy, then rinse everything with hot water to remove any bleach odor. Fill the carboy with hot water and siphon enough of it out to thoroughly rinse it and the tubing.

Please see the article: [Beer Making – Part II](#) for full details of the following:

Siphon the beer into the carboy and be careful not to splash it. You can accomplish this by resting the end of the tubing at the bottom of the carboy, then begin siphoning.

Take a second hydrometer reading. It should drop by about half the amount of the first hydrometer reading. Typically, I will see a reading of about 1.016 – 1.022.

Allow the beer to clarify in the carboy for about 5 – 7 days. When the beer is clarified and you can see the spent yeast at the bottom, it is ready to bottle.

## Bottling the Beer

After the beer has clarified in the carboy it is time to bottle the beer.

Please see the following articles for full details:

- [Beer Making – Part III](#)

- [Beer Making – Part IV](#)
- [Beer Making – Part V](#)

### Cleaning and Sanitizing the Bottles

I use two products from Five Star Chemicals that are available from most homebrew suppliers. One is a cleaner called P.B.W.<sup>™</sup> and the other is a bottle sanitizer called Saniclean. Add one ounce of Saniclean to 3 gallons of water to use as a bottle sanitizer. Fill each bottle all the way to the brim with the sanitizer solution and allow to sit for 5 minutes. After 5 minutes, empty the solution from each bottle, allow to drain a few minutes while upside down then turn each bottle right side up and allow to air dry. DO NOT RINSE. Please see the article [Beer Making – Part IV](#) for full details.

### Boil the Bottle Caps

Boil the caps for 5 minutes. Please read the article: [Beer Making – Part V](#) for full details.

### Adding the Priming Sugar

Most basic beer recipes (and my article [Beer Making – Part V](#)) recommend adding 3/4ths of a cup of priming sugar to 5 gallons of beer. I like to push it a little more because I like a little more carbonation. I will usually use 1 cup of priming sugar – one rounded cup or heaping cup depending on how much beer I get out of the batch.



### Carbonation and Aging

Store the bottled beer at room temperature during carbonation. It will take about 2 weeks for the beer to carbonate. But the beer doesn't taste good after only two weeks. Wait a minimum of 3 weeks to drink the beer.

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[Recipe Index](#)
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## Beer Making: Part 1

admin
 Beer Making

### Equipment and Ingredients:

This is my first homebrew beer, so I elected to order a brewing kit. Here is a shot of it on my kitchen table ...



#### Equipment needed:

- Beer making kit: 7.5 gal. primary fermenter with lid, 5 gal. glass carboy with handle, auto-siphon and tubing, bottle filler, air locks, carboy bung (stopper), capper, carboy brush, bottle brush, thermometer and hydrometer
- 16 qt. stainless steel or ceramic pot with lid

#### Supplies:

- Bottle caps
- 2 1/2 cases of 12 oz. bottles
- Bleach
- Five Star Saniclean bottle sanitizer
- PBW™ Cleaner

I ordered the Deluxe Beer Brewing Kit with Ingredients [here](#) from

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
- Mediterranean Holiday Cocktail
- AHA National Homebrew Competition
- Blue Agave Soda

### Recent Comments

- admin on [Homemade Kahlua: Part 4](#)
- Jan Ooms on [Homemade Kahlua: Part 4](#)
- admin on [Almond Liqueur Recipe: Part 1](#)
- jono on [Almond Liqueur Recipe: Part 1](#)
- admin on [Homemade Kahlua: Part 1](#)

### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

Beer-Wine.com:

The kit comes complete with all the ingredients and everything you need – except for the brew pot, so I ordered a 16 qt stainless steel boiling pot. They can be quite expensive ... even a cheap one locally was going for almost 50 bucks. I got lucky and found one online from eBay.com for about 15 bucks – including freight.



### Step One: Brewing

Add the specified amount of water to the brew pot and bring it to a boil. In my case it was 1 1/2 gallons. I used regular tap water, but I have a cartridge type water filtration system for drinking water – which removes all the bad taste and heavy chlorine odor. Next add the ingredients according to the recipe. Pretty much all the homebrew recipes will use malt extract and, of course, hops:

Malt Extract:



Hops:

- Homebrew Associations
- Homebrew Competitions
- Homemade Liqueurs
- Liqueur Pastries & Desserts
- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

### Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

---

### Blogroll

---

- Boston Cocktails
- Delectable Tidbits
- Healthy Recipes 360
- Homemade Wine and Beer
- Still Smart
- The Art of Drink
- The Homebrew Site

---

### Meta

---

- Register
- Log in





The kit came with 3 – 1 1/2 oz packets of hops, but the recipe only called for one packet. I added the hops in stages to try to preserve some of the flavor of the hops so it wouldn't all get boiled away. The recipe called for the ingredients to be boiled for 30 minutes, so I added about 3 tbsp of hops in the beginning, about 1/2 tbsp after about 15 minutes, and at the end of 30 minutes I added the remaining hops from the packet (about 2 tbsp) and let it boil for 5 minutes more. The brewed batch is called "wort".

## Step Two: Fermenting

This is a two-stage recipe ... it calls for the wort to be transferred to a fermenter, and then after a few days when the yeast stops bubbling, the recipe calls for the beer to be transferred to a 5 gallon glass carboy to be aged for about 10 days or so before being bottled. While the beer is brewing on the stove, sanitize the fermenter, the lid, one of the air locks, the thermometer and any utensils that will come into contact with the beer with special sanitizer (obtain from a homebrew supply store). Some kits come with enough sanitizer for the batch.

### CLEANING AND SANITIZING IS VERY IMPORTANT

During the fermenting and aging and bottle conditioning, the yeast is converting the sugars to alcohol and gasses, giving the beer the desired flavor. If bacteria is introduced, it can grow in the beer as well ... a little bit of bad bacteria can grow enough to spoil the taste.

After brewing, cool the wort down and transfer it to the fermenter. You want to cool it down rapidly so any bad bacteria won't have a chance to start growing. You can put the brew pot in a tub of cold water or you can freeze one gallon plastic containers of drinking water and cut the plastic off and put the block of ice in the fermenter and ladle the wort into the ice. Use whatever method works best. The next step is to pitch the yeast into the wort. You want the temperature to be between 68° and 75° Farenheit to add the yeast.

Here is a shot of the wort in the fermenter with the thermometer floating in it.

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### Priming the Yeast

Just before the temperature is ready to add the yeast, add it to a sanitized glass about half full with warm (not hot) water, then stir it with a sanitized plastic whisk (or plastic spoon). Wait for about 10 minutes, then add the primed yeast to the fermenter, then whisk briskly with a sanitized stainless steel whisk to thoroughly aerate the mixture and give the yeast a good start.

The brewing kit also comes with a hydrometer. Both the thermometer and the hydrometer come in a plastic tube. Fill the plastic tube about 3/4ths full and take your first hydrometer reading and write it down on a sheet of paper along with the date. Discard the beer in this tube ... do not risk contaminating the beer.



Put the lid on the fermenter and fill the air lock about half full of water, then put the air lock into the small hole with the black "O" ring to seal it.



Bubbles will appear in the air lock during fermentation. Let the beer ferment for 3 or 4 days or until you stop seeing bubbles in the air lock.

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## Beer Making: Part 2

admin Beer Making

### Sanitize The Carboy, Auto-Siphon, Bung and Air Lock

After the beer has fermented for a few days and you no longer see any bubbles appearing in the air lock of the fermenter, it is time to siphon the beer into the 5 gallon glass carboy. The Deluxe Brewing Kit comes with an Auto-Siphon, a length of siphon tubing, a bung and a second air lock. The bung is a sort of "rubber stopper" for the carboy – it has a hole in it for the air lock. The Auto-Siphon is a very handy tool and is extremely easy to use. Sanitize the Auto-Siphon, tubing, carboy, the bung and the air lock. You can fill the carboy about half way with water, then add the sanitizer, then slosh it all around the inside of the carboy so all the surfaces are sanitized. Then insert the Auto-Siphon with tubing attached. Let it soak for the recommended time, then place a saucepan or pot below the carboy and pump the Auto-Siphon once or twice to begin the siphoning process. Run the sanitizer down through the tubing, siphoning the solution into the pot. Take apart the air lock and put it in the pot.

### Siphoning

Place the fermenter on a counter top or other raised surface, remove the lid and insert the Auto-Siphon. Avoid siphoning the sediment at the bottom of the fermenter. The Auto-Siphon that came with my brewing kit had an anti-sediment tip which came in handy. Place the carboy on the floor and insert the other end of the tubing and pump it once or twice to start the siphoning. DO NOT SPLASH. Avoid aeration of the beer and introducing oxygen which can cause off-flavors:

### Pages

- Bar Mixers
- Bottles and Labels
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing



You want to take another hydrometer reading at this time, so using the same tube that you did for the first reading (the one that comes with the thermometer or hydrometer), lift the siphon tube just out of the carboy and fill the tube about 3/4ths full, then replace the siphon tube into the carboy to continue siphoning the beer. Aye, you can smell the aroma!

Here's another shot of the carboy filling up with beer:

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- [Ready Made Cocktails](#)
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## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
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---

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Here's a shot of the second hydrometer reading:

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The hydrometer reading should have fallen about half way from the first reading. "Half way" would be a reading that drops half way to 1. In my case, the first reading was 1.050 and my second was 1.020 ... slightly more than half way, so we're in good shape, here.

### **Carboy Handle, Bung and Air Lock**

The Deluxe Brewing Kit comes with a carboy handle ... it comes in handy when you're muscling that 50 lbs or so of beer around the house. When you're done siphoning the beer, slip the handle over the neck of the carboy and tighten the wing nut. Make sure it provides a secure grip. Next, insert the bung and air lock – again filled half full with water:





Okay ... now it's ready to age for about 7 – 11 days... enough so the beer clarifies and all the inactive yeast falls to the bottom as sediment.

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## Beer Making: Part 3

admin Beer Making

When the beer has aged in the carboy for about 7-11 days and it has clarified, it is ready to bottle. The beer will clarify when all the inactive yeast has settled to the bottom of the carboy as sediment:



Getting Ready to Bottle the Beer

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
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- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

Before bottling the beer you have to add priming sugar. The purpose of the priming sugar is to give the remaining active yeast a chance to give off carbon dioxide which will carbonate the beer in the bottle. You have to add the priming sugar into the beer, but you don't want to stir up the sediment in the carboy, so it is best to transfer the beer back into the fermenter by siphoning only the clarified beer while leaving the sediment in the bottom of the carboy. This requires a clean, sanitized fermenter and Auto-Siphon. You will also need clean, sanitized bottles so the next logical step is to fill the fermenter with cleaner and sanitizer and use the solution to clean and sanitize the bottles and all the bottling utensils while you're at it.

Some homebrewers use B-Brite – a cleaning and sanitizing product available from homebrew suppliers. One advantage to using B-Brite is that it is a simple, one-step process. This time I used two products – a cleaner and a sanitizer. Here's a shot of the cleaner next to the fermenter:



Follow the directions and pay attention to the safety warnings. Use precautions when handling these chemicals ... especially avoid contact with your eyes!!

Fill the fermenter with cleaner:

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---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
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- [April 2007](#)
- [March 2007](#)
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---

- [Boston Cocktails](#)
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Clean all the utensils and the Auto-Siphon ... and this time clean the filler tube. The filler tube is a special apparatus with a valve on the end that fills the bottle when pressed against the bottom of the inside of the bottle. You will attach this to the end of the siphon tubing when you are ready to bottle the beer.



In the next post, we'll be scrubbing bottles ...

[Continue to Beer Making – Part IV](#)

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## Beer Making: Part 4

admin Beer Making

Okay ... we have filled the fermenter with cleaner and now we are ready to clean and sanitize the bottles. I bought 3 cases of bottles. The recipe makes just over 2 cases of beer so I am going to wash 2 1/2 cases of bottles. Start by soaking about 1/2 case of bottles in the cleaner along with the bottle brush:



One at a time, scrub each bottle with the bottle brush:

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- Privacy Policy
- Straining and Filtering
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing



**Note:** Using the fermenter as a container to wash your bottles is a bad idea. This was my first batch and I made a few mistakes. There is a risk that you can bang up the inside of the fermenter and make small scratches which can increase the possibility that bacteria will be able to hide in the scratches and infect future batches of beer. Once the fermenter becomes scratched it is better to discard it and get a new one. A scratched fermenter is virtually impossible to sanitize.

This is the best shot I can give you ... I had to shoot the photo with one hand ... I also bought a Turbomatic Carboy and Bottle Washer to speed up the rinsing process. It fits over the threaded end of a faucet:



After washing each bottle with the bottle brush, rinse thoroughly with HOT water:

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- [Ready Made Cocktails](#)
- [Wine Making](#)

---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

---

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---

- [Boston Cocktails](#)
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Gather up all the bottles. The next step was to sanitize all the bottles, the fermenter, the Auto-Siphon, the whisk and all the other utensils. Here is a shot of the sanitizer:



Follow the instructions for whatever product you are using and mix about 5 gallons of sanitizer ... enough to fill the fermenter. Fill each bottle with sanitizer and let stand for the recommended time. In my case, the instructions called for the sanitizer to stand in the bottles for 5 minutes:

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In my case, I lined the cardboard cases with paper towels on the bottom to drain the excess sanitizer:



After emptying the sanitizer back into the fermenter, turn each bottle upside down in the cardboard case to drain the excess sanitizer from the bottles:



The sanitizer instructions called for the bottles to drain dry and not to rinse. Sanitize the Auto-Siphon, filler tube, whisk and other utensils and let dry or rinse and let dry – whatever the instructions call for. In the next post, after the bottles are all dry, we will add the priming sugar and bottle the beer!

[Continue to Beer Making – Part V](#)

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## Beer Making: Part 5

admin Beer Making

Next, we want to siphon the beer from the carboy into the fermenter. Because we cleaned and sanitized the fermenter and Auto-Siphon in the previous step, we are all set and ready to go. But before siphoning the beer into the fermenter, you will need to prepare the priming sugar.

### Add The Priming Sugar

As stated in a previous post, the purpose of the priming sugar is to carbonate the beer in the bottles. There is still some life in the yeast and the sugar will provide enough "food" for the yeast to produce the necessary gasses while under pressure inside the bottles. Here is a shot of the priming sugar that came with the brewing kit:

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing



Follow the instructions exactly, here. In this case the recipe calls for 3/4ths cup of priming sugar per 5 gallons of beer. In my case, I have 4 1/2 gallons of beer in the fermenter. It's time to do a little math. You have to calculate the exact proportion of priming sugar you need to add. Too much sugar and the bottles can explode ... too little and the beer will be flat (not enough carbonation). Here is the equation I used:

$3/4\text{ths cup} = .75 \text{ cup}$

$.75 \text{ cups} / 5 \text{ gallons} = x \text{ cups} / 4.5 \text{ gallons}$

Cross – multiply the equation:

$5 \text{ times } x = (.75 \text{ times } 4.5)$

$5 \text{ times } x = 3.375$

Now divide both sides of the equation by 5:

$x = .675 \text{ cup of priming sugar}$

So now I carefully measure out .675 cup of priming sugar. Whaaa?? what is .675 of a cup? Well, 2/3rds of a cup is .666 of a cup – pretty close ... so I start with 2/3rds of a cup and I add a smidge more ... okay? Good enough.

Dissolve the priming sugar by adding it to 8 oz of boiling water. Let it cool, then pour it into the empty fermenter. We don't want to whisk it into the beer after it is siphoned into the fermenter because we don't want to aerate the beer and introduce oxygen which can cause off-flavors. We want the temperature of the priming sugar and water to be at room temperature because we don't want to shock the yeast. The water used to prepare the priming sugar was boiled to keep everything sanitized and to

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- Homemade Liqueurs
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- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

## Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008

prevent infection.

Once the priming sugar is in the fermenter we are ready to add the beer. Setup the carboy on a raised surface and begin siphoning the beer into the fermenter:



Get the siphon started then gently place the end of the tubing all the way into the bottom of the fermenter. DO NOT SPLASH. The siphoning action will mix the dissolved sugar into the beer.

While the siphon is going, add some of the beer to one of the plastic tubes that the thermometer or hydrometer came in. Fill it about 3/4ths full with beer and insert the hydrometer. Make the final hydrometer reading:

- [December 2007](#)
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- [June 2007](#)
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---

- [Boston Cocktails](#)
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At this stage the beer is much more clarified than before. Continue to siphon the beer until you reach near the bottom of the carboy. Stop the siphoning process before reaching any of the inactive yeast that has formed as sediment at the bottom. We don't want any of that going into the bottles. Keep it as clear as you can.



### Boil The Bottle Caps

At this point, place a pan of water on the stove and heat it to boiling. Add the bottle caps to sanitize them. It will take awhile for the water to start boiling, so this is a good time to set it on the stove. Boil the caps for 5 minutes:



Okay, now let it settle for a couple of minutes and we're ready to bottle the beer! Place the case of clean, sanitized bottles on the floor and start the Auto-Siphon ... this time with the filler tube on the other end:



When you press the filler tube against the bottom of the bottle, the little valve on the end will cause the beer will flow into the bottle. When you release the pressure, the beer stops flowing. Pretty cool! Fill each bottle about 1/3rd up the neck. Move from one bottle to the next until all the bottles are filled, then start the next case. Here's a closeup of the siphon tube with the filler tube in the bottle:





The brewing kit comes with a really good bottle capper. Put a filled bottle on the counter and place a sanitized cap in the capper, then press down firmly on both of the capper handles:



Well, there it is, your first bottle of beer:



Store the bottles for 3 to 4 weeks to give it a chance to develop the carbonation and flavor. Store the cases in your garage or basement. It is a good idea to throw a towel over them, just in case one of them blows up! This is the hardest part because you have to wait before you can drink your homebrew!

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## Beer Making: Part 6

admin Beer Making

### Drinking Your Homebrew!

After bottling, waiting 3 to 4 weeks before sampling your homebrew will seem like the longest wait, ever. Chill 'em in the refrigerator and when the time is right, pop open a bottle and pour it in a glass. It should have a nice head on it and it should taste good!

### Pages

- Bar Mixers
- Bottles and Labels
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- Privacy Policy
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### Categories

- Beer Making
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This batch is [mellow amber ale](#) ... not too light and not too dark ... just right!

Sweet!

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- [Ready Made Cocktails](#)
- [Wine Making](#)

---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)

-  [May 2008](#)
-  [April 2008](#)
-  [March 2008](#)
-  [February 2008](#)
-  [January 2008](#)
-  [December 2007](#)
-  [August 2007](#)
-  [July 2007](#)
-  [June 2007](#)
-  [May 2007](#)
-  [April 2007](#)
-  [March 2007](#)
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---

-  [Boston Cocktails](#)
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## Homemade Amaretto Liqueur: Part 1

admin Homemade Liqueurs

This is the award winning recipe for Amaretto Liqueur that won a Gold Award at the 2007 [34th Annual U.S. Amateur Winemaking Competition](#). My name is listed on the winners page (Gold Award Wines – Last Name: Doughty).

There are many homemade Amaretto recipes on the Internet. There is one brand of commercial Amaretto that stands apart from all other imitations – [DiSaronno Originale](#). When I developed this recipe I was trying to achieve the flavor of DiSaronno Originale. I believe my recipe is the best of all the homemade liqueur recipes for Amaretto because it contains flavorings that you won't find in any other homemade Amaretto recipe. The main ingredient for most Amaretto recipes on the Internet is almonds. A good Amaretto is based on apricot kernels plus almonds, not just almonds alone. DiSaronno Originale uses apricot kernel oil – a key ingredient for the main flavor. I believe that DiSaronno uses a special apricot kernel oil made to their exact specifications that is not obtainable commercially to anyone else. I believe that this is the secret ingredient which is the very heart and soul of DiSaronno Originale. You can approach this flavor by combining and macerating chopped almonds and apricot kernels with a high volume alcohol vodka, but it won't have the intensity of the original. But you can achieve a very good high quality result with care and skill.



A good Amaretto also has a licorice – like flavor in addition to almonds and apricot kernels. My recipe contains anise and fennel seed which provides the licorice flavor. My recipe also uses caramel syrup (like DiSaronno Originale). Most other recipes you will find on the Internet don't contain any caramel. Like DiSaronno Originale, my recipe also contains selected compatible fruits in addition to the nuts, seeds and other botanicals. Still, other recipes recommend thickeners like glycerin. My recipe contains all natural ingredients. Thickeners are unnecessary if you follow my recommendations for making [standard sugar syrup](#) and [standard](#)

### Pages

- Bar Mixers
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- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

[caramel syrup](#) found here at this blog.

Although DiSaronno Originale is made from pure grain alcohol, which is fine for a commercial enterprise, the average homebrewer will do fine with a good quality 80 proof vodka and 80 proof brandy obtainable at most liquor stores and grocery stores. The whole idea is to be able to make it at home with readily available (and affordable) ingredients. This recipe is surprisingly easy to make. It is very straightforward and follows the usual steps of macerating the spirits and botanicals together for about 4 weeks, followed by straining, filtering and clarification, then finally sweetening and adding extracts before bottling. For sweetening you will need to make batches of standard sugar syrup and standard caramel syrup – both made from scratch with granulated cane sugar.

#### Amaretto Liqueur Recipe

Step One Ingredients: Year round - non-seasonal ingredients - dried or frozen

- 3 cups Vodka (80 proof)
- 1 cup Brandy (80 proof)
- 1/4 cup apricot pits (kernels - available online)
- 1/4 cup raw almonds
- 1/4 cup anise seed
- 3 tbsp fennel seed
- 1/4 cup frozen (pitted) cherries (approx 5 cherries)
- 1/4 cup frozen peach slices - chopped
- 1/4 cup dried apricots (chopped)
- 2 tsp chopped peppermint leaves
- 2 peppercorns
- 2 whole cloves
- 1/4 inch cinnamon stick - finely chopped
- 1 allspice berry
- 1/2 cup distilled water to reconstitute the dried apricots

Step One Directions:

1. Chop the dried apricot halves into 1/4 inch chunks, then add them to a 2 qt. Mason Jar, then cover with 1/2 cup distilled water. Allow to soak for about 4 hours or until the dried fruit is rehydrated. There should be some apricot juice surrounding the fruit.
2. Chop the frozen peaches into 1/4 inch chunks, then add to the jar while still frozen, then cover with 3 cups vodka immediately to prevent oxidation. Then add 1 cup brandy to the jar.
3. Add the frozen cherries to the jar.
4. Chop the almonds and the apricot kernels either with a manual chopper or a small household electric coffee grinder. Add to jar.
5. Using the electric coffee grinder, chop the anise seeds and fennel seeds plus the remaining spices: cinnamon, peppercorns, cloves and allspice berry. Add to jar along with the peppermint leaves.
6. Shake the jar to thoroughly mix the ingredients.
7. Macerate for 4 weeks.
8. Shake the jar periodically during maceration to agitate ingredients. Don't shake during the last 4-5 days. Allow mixture to separate and clarify to

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---

#### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
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- [April 2007](#)
- [March 2007](#)
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be able to rack off the clarified liquid from the top at the end of 4 weeks.

9. After about 2 1/2 to 3 weeks, open the jar and crush the fruit with a wooden spoon, then re-close the jar until the maceration is complete.

Notes:

1. Apricot kernels available online from Nu-Gen Nutrition: [www.cancerchoices.com](http://www.cancerchoices.com)
2. Most spices and herbs can be obtained from the spice section of the grocery store, but you can obtain them in bulk quantities for good prices at Herb Products Co. [www.herbproducts.com](http://www.herbproducts.com)

Step Two Ingredients:




- Standard caramel syrup
- 100 proof vodka (Smirnoff No. 57)
- Vanilla extract

Step Two Instructions:

1. Carefully pour off the clear portion of the macerated spirits in the jar, pouring it through a fine mesh stainless steel coffee filter into a jar.
2. Pour the sludgy part through a regular kitchen strainer into a sauce pan, then strain through the stainless steel coffee filter into another jar. We can call this the "sludge jar". Discard all the strained ingredients.
3. Allow the clear part to settle for a few days, then carefully pour off and filter through paper coffee filters. Add the sludgy part to the sludge jar for later racking and filtering.
4. Blend the macerated spirits according to the following proportions:
  - 1 cup macerated spirits
  - 1 1/3 cups standard caramel syrup
  - 2/3 cup standard sugar syrup
  - 1 cup 100 proof vodka (Smirnoff No. 57)
  - 1 tsp vanilla extract
5. Bottle and enjoy!

## Part I – Preparing and Combining the Ingredients

Begin by chopping the dried apricots into 1/4 inch chunks. Then add them to the 2 quart Mason jar and cover with 1/2 cup of distilled water and let soak for about 4 hours to rehydrate while you prepare the remaining ingredients. After rehydrating you should see some orange colored apricot juice surrounding the fruit at the bottom of the jar.

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Shown below is a shot of a [coffee grinder](#) with bags of apricot kernels and raw almonds. Make sure you use raw (not roasted) almonds. You could also use a [hand chopper](#), but the coffee grinder is a lot faster and easier.



Chop the almonds and apricot kernels. Don't overdo it. You just want to chop them like when using a chopper. If you overdo it you'll have a mess of powder.



Pour the chopped almonds and apricot kernels into a dish, then using the coffee grinder, chop the anise and fennel seeds, along with the peppercorn, cloves, allspice and cinnamon. Add these to the dish and set it aside, then add the chopped peppermint leaves (buy the peppermint leaves already chopped).



Shown below is a batch of jars with the rehydrated apricots in the back row. In front of the 2 qt Mason jars is a row of 1 qt. Mason jars with 3 cups of vodka in each jar. In front of the vodka jars are dishes filled with the chopped dry botanicals. All that remains is to add the frozen fruit, then add 1 cup of brandy to each jar, then add the vodka and chopped dry ingredients.



After all the dry ingredients are prepared and the apricots have rehydrated and just before adding the vodka and brandy, pull the frozen peaches out of the freezer and chop them up while still frozen, then add them to the jar (DO NOT THAW the peaches).



Now **immediately** add the vodka and brandy to the jar. You do it this way to prevent the peaches from oxidizing and turning dark. The alcohol will act as a preservative and prevent oxidation. This is very important. After you add the peaches, add the cherries – whether fresh or frozen. Frozen is better because they will be juicier and will add more flavor and color. You will only use about 5 large cherries per jar. Freezing breaks down the cell walls of the fruit thereby liberating more juice than fresh fruit.

Shown below is a shot of a batch of jars with all the fruit combined with vodka and brandy just before adding the dry botanicals. The dishes in front of the jars contain measured amounts of all the chopped seeds, nuts, spices, herbs and other dry botanicals.



Add the chopped dry ingredients to the jar and shake thoroughly to mix together. The mixture is now ready to macerate for 4 weeks. Set aside in a cool place – like in a garage – for 4 weeks. After 2 1/2 to 3 weeks, open the jar and crush all the fruit with a wooden spoon, then put the lid back on the jar to complete the maceration. Periodically shake the ingredients to keep them mixed up. Don't shake during the last 4-5 days.



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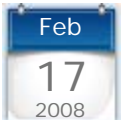
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### Homemade Amaretto Liqueur: Part 2

[admin](#) [Homemade Liqueurs](#)

#### Part II – Straining, Filtering and Clarification

After 4 weeks, the macerated spirits are ready for straining, filtering and clarification before blending and bottling. If you have taken care not to shake the jar in the last week or so, the top portion of the jar should be relatively clarified like the photo below.



Carefully pour the clarified top portion through a metal coffee filter

#### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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#### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

into a clean jar. Stop pouring as soon as some of the sediments begin to come out. This is called "racking" (this is the first racking). When the sediments start to flow into the filter, stop pouring and setup a saucepan with a [kitchen strainer](#).



Pour the remaining solids and "sludge" into the saucepan through the kitchen strainer.



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- [Wine Making](#)

---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

---

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---

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Below is a shot of the saucepan with the strainer and all the solids from the jar. Let it settle for several minutes to allow all the liquid to pass through the strainer.



Pour the sludge collected in the saucepan into a separate "sludge jar". Allow the sediments to settle, the rack off the top part and filter through a metal coffee filter similar to the earlier step. Shown below is a before and after comparison after only 1 hour and 10 minutes. This illustrates just how much liqueur can be collected with very little effort.



Repeat the racking steps over and over several times over a period of weeks, allowing the sediments to collect at the bottom of the jar, then racking off the clarified parts into a clean jar. Use two jars – one for the main part that is nearly clarified and one for the cloudy part. As more of the macerated spirits are cleared up from the cloudy part, you can transfer the clarified part to the other jar. Use paper coffee filters periodically to filter out the sediments. BE PATIENT and do not be in a hurry.

Shown below is a photo of the clarified macerated spirits after several weeks of racking and filtering. It is now ready for blending and bottling.

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## Homemade Amaretto Liqueur: Part 3

admin Homemade Liqueurs

### Part III – Blending and Bottling

Assemble all the the ingredients for blending and bottling. Shown below clockwise from far left: macerated spirits, caramel syrup, sugar syrup, 100 proof vodka (Smirnoff No. 57), vanilla extract and a glass 2-cup measuring cup. Refer to the recipes for [standard sugar syrup](#) and [standard caramel syrup](#) here at the website.



It is easiest to make a blending stock of caramel syrup, sugar syrup and 100 proof vodka and use it when you are ready to blend and bottle the liqueur. Blending is simplified this way. Start by adding 1 1/3 cup of caramel syrup to a 2 cup glass measuring cup. Fill to the level of the first line in the photo below. Next, add standard sugar syrup to the 2 cup line. Pour the combined syrups into a clean jar emptying the measuring cup. Next, pour 1 cup of 100 proof vodka into the same cup and stir with a wooden spoon to dissolve all the syrup that clings to the inside of the measuring cup into the vodka. Pour this into the same jar as the syrup mix. Stir the blending stock in the jar thoroughly. Set the jar aside for blending.

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
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When you are ready to blend and bottle, simply pour 1 cup of macerated spirits into a clean jar, then add 3 cups of blending stock plus one teaspoon of vanilla extract. Stir with a wooden spoon until thoroughly mixed. Use a [funnel](#) then fill, cork and label each bottle, then seal with a hood.



The photo below shows the clarity and color as compared to DiSaronno Originale.

- Homebrew Associations
- Homebrew Competitions
- Homemade Liqueurs
- Liqueur Pastries & Desserts
- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

## Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

---

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---

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## Almond Liqueur Recipe: Part 1

admin Homemade Liqueurs

Making almond liqueur is one of the easiest liqueurs to make and is an ideal home made liqueur for beginners. It is very tasty and very easy to make and is something you can serve to guests.

You will need to obtain raw (not salted or roasted) almonds. I have bought raw almonds from Trader Joes (in Southern California). I was also very surprised to see them available in 3 lb. bags from Costco for a very good price. If you plan to make a lot of almond liqueur, then perhaps it would be an economical choice to buy them from Costco.

Like most nut liqueurs, it requires a 4 week maceration period to infuse the full flavor into the spirits. After maceration expect to wait an additional 3 to 4 weeks for the macerated spirits to fully clarify. After the macerated spirits is fully clarified, then it can be sweetened and bottled.

I have worked out this recipe from other similar recipes I have read on the Internet. This is my version:

### Almond Liqueur Recipe

#### Step One Ingredients:

- 1 1/2 cups chopped raw almonds (raw - unroasted, unsalted)
- 6 cups vodka (80 proof)
- A 3" piece of cinnamon stick finely chopped
- 1/2 cup sugar

#### Step One Directions:

1. Combine ingredients in a 1/2 Gal. Mason jar and shake thoroughly.
2. Macerate for 4 weeks, shaking the jar every few days to mix the ingredients.
3. Do not shake the jar after 3 weeks. Let it settle



### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

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- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

for the last week.

#### Step Two Ingredients:

- [Standard sugar syrup](#) - 1 cup per 2 cups of clarified macerated spirits
- Vanilla extract - 1 tsp per cup of clarified macerated spirits

#### Step Two Directions:

1. After 4 weeks begin straining, racking and filtering to clarify the macerated spirits.
2. First Racking: carefully pour off clear portion at top of jar through a metal coffee filter into a clean jar.
3. Straining: strain the remainder with kitchen strainer into a separate "sludge" jar.
4. Allow macerated spirits to settle for a couple of days, then repeat step 2 for the sludge jar.
5. When you can see the sediment settle to the bottom of the jar and there is a clear portion to pour off the top, then it is time to repeat the racking process. Continue racking off more and more of the clarified spirits into separate jars. Filter the nearly clarified spirits with paper coffee filters to gradually remove sediments. Store the nearly clarified part in one jar and the cloudy part in another jar. As some of the cloudy part clarifies, transfer it to the clarified part. At first it will take 1 or 2 days to settle, then gradually it will take longer and longer until finally you will have to wait a week or more for sediment to collect at the bottom of the jar.
6. Repeat this "racking and filtering" process over and over for 3 to 4 weeks until the macerated spirits is completely clarified and you no longer see any sediments collecting at the bottom of the jar.
7. Add sugar syrup and vanilla extract.
8. Makes about 6 cups

### Making The Liqueur

Obtain the ingredients from your local grocery store. Make sure you use raw, uncooked almonds. Do not use roasted almonds. I bought mine from Trader Joe's here in Southern California for a very modest price. I was able to obtain a bag of cinamon stocks in 1-inch pieces from [Herb Products Co](#), but you can use any brand of cinnamon sticks readily obtainable in the spice section of most any grocery store.

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---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
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---

- [Boston Cocktails](#)
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Measure out the almonds first then grind the almonds in a [coffee grinder](#). Keep the grind pretty coarse and be careful not to overdo it. If it's too powdery it will be difficult to strain and filter. You'll have to do it in parts. Add only as much as will fill the metal cup in the grinder at one time.



Pour off the ground almonds and repeat until all the almonds are ground up. Note the [measuring cup](#) on the right where the almonds were measured first before grinding. After grinding the almonds, use the coffee grinder to finely chop the the 3 inches of cinnamon sticks.

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Add the ground almonds and chopped cinnamon to the 1/2 gal Mason jar, then add the 1/2 cup of sugar.



Finally, add the 6 cups of vodka.



Close the lid tightly, then thoroughly shake all the ingredients.



Now, set the jar aside and let it macerate for 4 weeks. Every few days, shake the jar up again to keep the ingredients mixed. Do not shake the jar after 3 weeks. Let it settle in the last week to make it easy to rack off the clarified part. In the next post I will show you how to clarify the macerated spirits before sweetening and bottling.

[Continue to Almond Liqueur Recipe – Part II](#)



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### 3 Responses to "Almond Liqueur Recipe: Part 1"

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admin

I just checked almonds at Costco today. The almonds they sell are not raw anymore like they used to be.

December 6th, 2008 | 2:59 am

jono

would the nut to vodka ratio be the same if I were to do it with hazelnuts?

August 13th, 2010 | 4:57 am

admin

Yes, I think the same amount of Hazelnuts should work out fine.

August 13th, 2010 | 2:58 pm

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## Almond Liqueur Recipe: Part 2

admin Homemade Liqueurs

### Clarifying the Liqueur – "Racking"

After 4 weeks, the macerated spirits will take on a golden yellow color. Now it's time to clarify and separate the macerated spirits from the sediments.



CAREFULLY pour off the nearly clear portion from the top of the jar into a clean jar through a [metal coffee filter](#). This is called "racking" (this is the first racking). When the sediments start to flow into the filter, stop pouring and setup a saucepan with a [kitchen strainer](#).

### Pages

- [Bar Mixers](#)
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### Categories

- [Beer Making](#)
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Pour the remaining solids and "sludge" into the saucepan through the kitchen strainer.



Below is a shot of the saucepan with the strainer and all the solids from the jar. Let it settle for several minutes to allow all the liquid to pass through the strainer.

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---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
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- [March 2007](#)
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---

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---

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**Tip:** Save the chopped almonds from the strainer and put them into a plastic bag and put them into the refrigerator and save them for making [almond liqueur cookies](#).

Pour the sludge collected in the saucepan into a separate "sludge jar". Allow the sediments to settle for a few days in this jar, then rack off the top part through a metal coffee filter similar to the first racking above.



Repeat the racking steps over and over several times over a period of weeks, allowing the sediments to collect at the bottom of the jar, then racking off the clarified parts into a clean jar. Use two jars – one for the main part that is nearly clarified and one for the cloudy part. As more and more of the macerated spirits are cleared up from the cloudy part, you can transfer the clarified part to the other jar. Use paper coffee filters periodically to filter out

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the sediments. BE PATIENT and do not be in a hurry. You will be rewarded with a high quality finished product that you can bottle and give as gifts or serve to guests. Shown below is a shot taken 9 days after the first racking. It's nearly clarified, but not finished.



After several rackings, you will have a clarified product ready to sweeten and bottle. Shown below is a shot of the macerated spirits 30 days after the first racking. It is completely clear.



## Sweetening (and Bottling) the Liqueur

After the final racking, it's time to add vanilla extract and sweeten the liqueur. Typically I will add extracts and sweeteners to home made liqueurs after clarification, but not always (with some fruit liqueurs I will add the sugar before maceration). The amount of vanilla extract and sugar syrup will depend on the volume of clarified macerated spirits. Add 1 teaspoon of vanilla extract for every cup of clarified macerated spirits and sweeten with 1 cup of sugar syrup for every 2 cups of clarified macerated spirits. Sweeten with [Standard Sugar Syrup](#) using the recipe found [here](#) at this blog. The vanilla extract can be McCormick brand or other brand available from a grocery store. Shown below is a bottle of Kirkland brand vanilla extract which I bought from a local Costco store. On the left is a jar of Standard Sugar Syrup. You can vary the amount of sugar syrup to taste. A good liqueur should not be too strong (not too alcoholic). It should be a little bit on the sweet side.



After adding the vanilla extract and sugar syrup, the almond liqueur is finished and ready to serve or bottle.



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## Almond Caramel Liqueur: Part 1

admin Homemade Liqueurs

This is a variant of the recipe for [almond liqueur](#). The steps are identical up to the point where the clarified spirits are to be sweetened and blended. In this case, instead of sweetening with 100% standard sugar syrup, you will prepare a blending stock of 2 parts standard caramel syrup plus 1 part standard sugar syrup and sweeten the clarified, infused spirits with this combination of syrups.

Homemade almond liqueur is very easy to make and is an ideal liqueur for beginners. The caramel flavor goes well with almonds and it makes an unusually good variety.

Make sure to use raw almonds. Be careful not to buy them roasted or salted. Raw almonds are readily available from Costco or Trader Joes (in Southern California). Most health food stores should carry them.

Use a good quality vodka. It does not have to be expensive, but don't use such a cheap brand that it will cause your liqueur to have a harsh or bitter taste. Cheap brands of vodka contain impurities (congeners) that are impossible to mask with sugar.

### Almond Caramel Liqueur Recipe

#### Step One Ingredients:

- 1 1/2 cups chopped raw almonds (not roasted or salted)
- 6 cups vodka (80 proof)
- A 3" piece of cinnamon stick
- 1/2 cup sugar

#### Step One Directions:

1. Combine ingredients in a 1/2 Gal. Mason jar and



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- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
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- shake thoroughly.
2. Macerate for 4 weeks. Shake the jar periodically to mix the ingredients.
  3. Do not shake the jar during the final week. Let it settle to make it easy to rack off the clarified part.

Step Two Ingredients:

- [Standard sugar syrup](#)
- [Standard caramel syrup](#)
- Vanilla extract

Step Two Directions:

1. After 4 weeks, carefully rack off the clarified part with metal coffee filter, then strain the sludgy part through a kitchen strainer into a separate jar.
2. Allow to settle for several weeks, periodically racking off the clarified spirits from each jar. Allow the sludgy part to separate and rack off the clarified part a little at a time through the metal coffee filter into the other jar. Continue to the next step only after the infused spirits are completely clarified.
3. Make a blending stock consisting of:
  - 2 parts standard caramel syrup
  - 1 part standard sugar syrup
4. Blend according to the following proportions:
  - 2 cups clarified infused spirits
  - 1 cup blending stock
  - 2 tsp vanilla extract
5. Makes about 6 cups

### Step One: Infusion

Below is a shot of the ingredients you will need. Starting from the top and going left to right: vodka, raw almonds, granulated sugar, cinnamon sticks, measuring cups. I was able to obtain a bag of cinamon stocks in 1-inch pieces from [Herb Products Co](#), but you can find cinnamon sticks in the spice section of most supermarkets.

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---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
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Measure out 1 1/2 cups of almonds then grind them up in a [coffee grinder](#). Take care not to grind them too much. If the almonds are too powdery, then it will be difficult to clarify. Don't try to grind them all at once. The metal cup in the grinder will only hold so much at a time.



Here is a shot of the ground almonds being poured out of the grinder. Pour off the ground almonds and repeat until all the almonds are ground up. After grinding the almonds, use the coffee grinder to grind up the cinnamon sticks.

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Add the ground almonds and cinnamon to the 1/2 gal Mason jar, then add 1/2 cup of sugar.



The last step is to add 6 cups of vodka.



Close the lid tightly, then shake all the ingredients to thoroughly mix them together.



Now, set the jar aside and let it macerate for 4 weeks. Every few days, shake the jar up again to keep the ingredients mixed. Do not shake the jar during the last week to allow it to settle and make it easy to rack off the clarified part.

[Continue to Almond Caramel Liqueur Recipe – Part II](#)

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## One Response to “Almond Caramel Liqueur: Part 1”

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admin

I just checked almonds at Costco today. The almonds they sell are not raw anymore like they used to be.

December 6th, 2008 | 2:57 am

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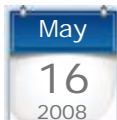
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## Almond Caramel Liqueur: Part 2

admin Homemade Liqueurs

### Step Two: Clarifying or "Racking"

After 4 weeks, the infusion of the almond flavor into the vodka will be complete. If the contents of the jar is allowed to settle in the final week, you will be able to see a partially clarified part at the top of the jar and the bulk of the sediments at the bottom.



CAREFULLY pour off the partially clarified part from the top of the jar into a clean jar through a [metal coffee filter](#). This is the first racking. When the sediments start to flow into the filter, stop pouring and setup a saucepan with a [kitchen strainer](#).

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- Distilled Spirits
- Drink Recipes
- Healthy Meals
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Pour the remaining sediments and "sludge" into the saucepan through the kitchen strainer.



Below is a shot of the saucepan with the strainer and all the solids from the jar. Let it settle for several minutes to allow all the liquid to pass through the strainer.

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- [Miscellaneous](#)
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---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
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- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

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**Tip:** Save the chopped almonds from the strainer and put them in the refrigerator and save them for making [almond liqueur cookies](#).

Pour the sludgy part from the saucepan into a separate "sludge jar". Allow the sediments to settle for a few days in this jar, then rack off the top part through a metal coffee filter similar to the first racking done previously.



Repeat the racking steps over and over several times over a period of weeks, allowing the sediments to collect at the bottom of the jar, then racking off the clarified parts into a clean jar. Use two jars – one for the main part that is nearly clarified and one for the cloudy part. As more and more of the infused spirits are cleared up from the cloudy part, you can transfer the clarified part to the other jar. Use paper coffee filters periodically to filter out the sediments. BE PATIENT and do not be in a hurry. Shown below is

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a shot taken 9 days after the first racking. It's nearly clarified, but not finished.



After several rackings the infused spirits will be completely clarified. It is ready to sweeten and blend. Shown below is a shot of the clarified spirits 30 days after the first racking. It is completely clear.



**Sweetening and Blending**

Once the infused spirits are completely clarified, then it is time to add vanilla extract and sweeten the liqueur. Shown below is a shot of the ingredients for sweetening and blending. Starting in the back row, left to right: clarified infused spirits, standard sugar syrup and standard caramel syrup. Front row: vanilla extract and a measuring cup.



One of the secrets to a good homemade liqueur is the sugar syrups used for sweetening. Follow the recipes for [standard sugar syrup](#) and [standard caramel syrup](#) found here at this blog. Shown below is a shot of the blending stock – 2 parts caramel syrup and 1 part sugar syrup.



Add 1 teaspoon of vanilla extract for every cup of clarified spirits and sweeten with 1 cup of blending stock for every 2 cups of clarified spirits. You can vary the amount of blending stock to taste. It should be on the sweet side and it needs to be smooth – not too much bite – or people will make a face when they drink it.



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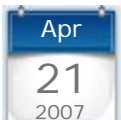
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## Blackberry Liqueur Recipe: Part 1

admin Homemade Liqueurs

You can make Blackberry Liqueur at home very easily in about 2 weeks. I originally found a very good recipe for Blackberry Liqueur at Gunther Anderson's website: ([Vargas and Gulling Blackberry Liqueur](#)). This is how I make it, though. The original recipe calls for 100 proof Vodka – which is normally a lot more expensive than common 80-proof Vodka. So I came up with this less expensive way to make it. The trick here is to macerate with 80-proof Vodka, then blend with a little 100-proof Vodka after straining and filtering.



Another big difference between my recipe and the Vargas and Gulling recipe is that I use [Standard Sugar Syrup](#) rather than light corn syrup. You can find Karo brand light corn syrup in most grocery stores, but I am not a fan of corn syrup. I prefer using cane sugar. It is more traditional, and I think it gives a better taste and it is less viscous. I have even seen other recipes in other websites that call for thickening homemade liqueurs with glycerin. I believe that sweetening with properly prepared sugar syrup makes a far superior final product.

**Here is another tip:** Save the blackberry strainings at Step 2 and put them in a jar and refrigerate. The strained leftovers can have a second life. They are very delicious and can be used to make pastries: [Blackberry Liqueur Pie](#) and [Blackberry Liqueur Turnovers](#).

Here is my recipe for Blackberry Liqueur:

Blackberry Liqueur

Step One Ingredients:

- 2 cups fresh or frozen blackberries (Important: If frozen berries are used, measure them while still frozen, because in a thawed state, they will shrink to about half the volume)
- 1 cup sugar

### Pages

- Bar Mixers
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

- 1 cup 80-proof vodka
- 1 cup brandy
- 1 cup [standard sugar syrup](#)
- 1 tsp lemon zest (see [lemon zester](#))
- 1 tbs fresh squeezed lemon juice

#### Step One Directions:

1. Put berries and sugar in 2 Qt. Mason jar, then crush berries with a [wooden spoon](#), then let the mixture stand to allow juice to develop.
2. After one hour add the vodka and brandy, then shake the mixture thoroughly until all the sugar is dissolved.
3. Add the sugar syrup, then add the lemon juice and lemon zest.
4. Macerate at room temperature for 2 weeks.

#### Step Two Ingredients:

- 100-proof vodka

#### Step Two Directions:

1. Strain and filter.
2. Blend with 100 proof vodka to taste - About 8 parts strained and filtered liqueur to 1 part 100 proof vodka.

#### Notes:

- Use only very ripe, juicy berries. If berries are not ripe enough, then let them stand until as ripe and juicy as they can get. If the the macerated liqueur tastes a little sour, do not over-sweeten to kill sourness. Blending with 100 proof vodka at step two will help improve the taste.
- The macerated liqueur is about 20% ABV (.2 part alcohol to 1 part liqueur)
- If blended with 1 part 100 proof vodka to 8 parts strained and filtered liqueur, that will raise ABV to about 23 1/3% (1 x .5 plus 8 x .2 = 1.6 / 9 = .2333)

Below is a shot of of the most recent batch Blackberry Liqueur that I made. I bought 3 containers of some really nice looking fresh blackberries at Costco. I forgot how many ounces they were per container, but those 3 containers of blackberries made enough for 5 (count 'em FIVE) 2 Qt. Mason jars!

**Note:** Feb 24, 2008 – One year after I made this liqueur ... I just bought some more of these delicious [blackberries from Costco](#). They are sold in 18 oz. containers.

I don't recommend you make this much at a time, because it took the better part of a day just to strain and filter it all! The glass dishes in front of the jars hold the lemon zest. I used two fresh lemons for this batch. First, I zested the lemons, and then I cut them in half and squeezed them.

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---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
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Here is another shot of the jars after adding the Vodka and Brandy and the lemon juice, lemon zest and Standard Sugar Syrup. They are all ready to begin maceration. Note the jar of Standard Sugar Syrup on the far right.



Now we wait for 2 weeks while the liqueur macerates. In the next post I'll cover the filtering and straining step.

[Continue to Blackberry Liqueur Recipe – Part II](#)

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kalebeul » [How jam fakers robbed the Spanish throne](#)

[...] de la Primera Sueca on a variant of this walk. Some of the blackberries are being turned into liquor, and I found this whilst fishing around for an unsuitable recipe: A very laughable story is told in [...]

September 6th, 2008 | 7:10 pm

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### Blackberry Liqueur Recipe: Part 2

admin [Homemade Liqueurs](#)

In a previous post, the blackberry liqueur was set aside to allow it to macerate. During maceration, the fruit flavors are infused into the vodka. Infusion is the basis of all home liqueur making. After 2 weeks, it's time to strain and filter the liqueur.

In this recipe, we added sugar and sugar syrup before maceration. Some recipes call for adding sugar and sugar syrup after maceration. It is generally faster and easier to strain and filter without sugars or syrups because this tends to make the liqueur thicker and more difficult to filter. Nevertheless, I didn't find it too difficult. Please see the article on [straining and filtering](#) here on the website. There is a lot of useful information in that article which will help when straining and filtering blackberry liqueur.

#### First: Using a Kitchen Strainer

Get a saucepan or pot that is big enough to use with a kitchen strainer. I like to use stainless steel. Make sure it is clean so it doesn't impart any off flavors to the liqueur. Open the Mason Jar and carefully pour all the contents into the strainer.



**Tip:** Save the blackberry strainings and put them in a jar and refrigerate. They are very delicious and can be used to make pastries: [Blackberry Liqueur Pie](#) and [Blackberry Liqueur Turnovers](#).

#### Pages

- [Bar Mixers](#)
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#### Categories

- [Beer Making](#)
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- [Distilled Spirits](#)
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## Second: Using a Metal Filter

Rinse out the Mason Jar and turn it upside down on a paper towel to let all the water drain out. Place the [coffee maker funnel](#) over the jar and place the [metal filter](#) inside the funnel. Slowly pour the contents of the saucepan into the filter. When the filter becomes clogged, pour the remaining contents back into the pan and rinse out the filter, then repeat until all the contents have been filtered. Repeat the process with the metal filter once more. This second time should go much faster with less stopping for rinsing.



## Third: Filtering with Paper Towels

Pour the contents back into the saucepan or pot. Line the funnel with a paper towel and slowly pour the contents into the paper towel. When it becomes clogged, carefully remove it, then squeeze any excess back into the pot, then discard the soaked paper towel. Repeat this step for the remaining contents.

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- [Homemade Liqueurs](#)
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- [Ready Made Cocktails](#)
- [Wine Making](#)

---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

---

## Blogroll

---

- [Boston Cocktails](#)
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---

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#### Fourth: Final Filtering with Paper Filters

Pour the contents back into the saucepan or pot, then place a paper filter into the funnel:



Slowly pour the contents into the paper filter. When it becomes clogged, carefully remove it, then squeeze any excess back into the pot, then discard the used filter. Repeat this step for the remaining contents.

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### Finally: Blending

My recipe calls for blending 1 part 100-proof vodka to 8 parts strained and filtered liqueur. I like to use Smirnoff No. 57. It is very smooth and contains very little impurities ([congeners](#)) so I use it for blending. It will enhance the flavor of the liqueur.



After straining, filtering and blending, you can transfer the batch to a 1 qt. Mason Jar. Let it settle and age for several weeks before bottling. Typically, the bottom 1/4 to 1/3 of the jar will be foggy after aging and clarification. This is mostly comprised of fruit pulp that slipped through the paper filters. The finished liqueur can be served neat as an after dinner cordial or as an ingredient in a cocktail such as a [Blackberry Zinger](#).



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## Black Currant Liqueur (Dried Fruit) – Part I

admin Homemade Liqueurs

This is a recipe for black currant liqueur (cassis – or creme de cassis) that you can make with dried fruit. The advantage here is that black currants are only in season for a very short time in December. I made this liqueur starting in July. It is made with dried black currants.

After I made it I wanted to make some more in October. The problem was all the dried black currants were gone and I would have to wait until after the next crop after December. I bought the dried black currants at Trader Joe's here in Southern California.

When I first made this recipe, I'll admit I was a little skeptical. I wasn't sure if it would come out alright because I was using dried fruit. My idea was to simply infuse the black currant flavor into vodka. Once I added the dried fruit to the vodka, I could tell the next day that it was going to work. You could see that the mixture was thickening up and that when the jar was agitated, the inside of the jar was coated with a nice reddish-blue color.

This recipe is similar to the recipe for [cherry liqueur](#) here at this website. The general idea is that you macerate the fruit with vodka for 4 weeks, then you add sugar and let it macerate for an additional 4 weeks, then you strain it to separate the fruit. Then you let it age and clarify for a few months, then filter it and bottle it.

Black Currant Liqueur (dried fruit version)

Step One Ingredients:

- 2 cups dried black currants (2 - 6 oz. bags)
- 4 cups vodka

Step One Instructions:

1. Add the dried black currants to a 2 Qt. Mason jar



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- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

2. Add the vodka to the jar and shake vigorously
3. Macerate for 4 weeks

#### Step Two Ingredients:

- 1 1/2 cups sugar

#### Step Two Instructions:

1. Add the sugar to the jar then shake thoroughly to completely dissolve the sugar.
2. Continue to macerate for another 4 weeks.

#### Step Three Directions:

1. Strain through a [stainless steel strainer](#) to separate the fruit from the infused spirit.
2. Squeeze the remaining infused spirit from the strained fruit using cheese cloth.
3. Age for 2 to 3 months, periodically racking and filtering to clarify the liqueur.
4. Wait 3 to 4 weeks, then filter with paper towels.
5. After 7 to 8 weeks, filter through paper coffee filters.
6. Bottle after aging when liqueur is clarified.

### Step One: Infusion

Shown below is a shot of all the ingredients: sugar, vodka, dried black currants plus a 2 qt. Mason jar.



Add the dried black currants to the Mason jar, then measure out the vodka and add it to the jar. Use a [measuring cup](#).

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- Homebrew Competitions
- Homemade Liqueurs
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- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
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---

### Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

---

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---

- Boston Cocktails
- Delectable Tidbits
- Healthy Recipes 360
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---

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Shown below is a shot of the batch. Shake the jar to thoroughly mix the ingredients, then set it aside to macerate for 4 weeks. Periodically shake the jar to mix the ingredients. To facilitate clarification, do not shake during the last week just prior to straining.



## Step Two: Adding Sugar

After macerating for 4 weeks it is time to add the sugar. Measure out the sugar and add it to the jar.

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Shake thoroughly to completely dissolve all of the sugar. Make sure all of the sugar gets dissolved. Set the jar aside for another 4 weeks.



[Continue to Black Currant Liqueur Recipe – Part II](#)

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### Black Currant Liqueur (Dried Fruit) – Part II

admin | Homemade Liqueurs

#### Step Three: Straining, Filtering and Clarifying

After the sugar infusion it will be time to strain the fruit out of the liqueur. Shown below is a shot of the liqueur after the sugar has been allowed to macerate for 4 weeks.



Using a saucepan and [kitchen strainer](#), pour the contents of the jar into the strainer.

#### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
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- Distilled Spirits
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Pour the strained, infused spirit through a [metal coffee filter](#) into a clean 2 qt. Mason jar.



Use cheesecloth to strain the remaining liquid from the fruit. Add the remaining strained liqueur to the Mason jar as in the previous

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- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

## Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

---

## Blogroll

---

- Boston Cocktails
- Delectable Tidbits
- Healthy Recipes 360
- Homemade Wine and Beer

step by straining it through the metal coffee filter.



Shown below is a shot of the strained liqueur. Allow it to settle for about 3 to 4 weeks.



After the liqueur has been allowed to settle for about 3 to 4 weeks, filter it through a paper towel into a clean, 2 qt. Mason jar. This is the first filtering. Allow to settle for another 3 weeks or so and do a second filtering with paper coffee filters.

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---

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- [Entries RSS](#)
- [Comments RSS](#)
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After filtering through paper coffee filters, the liqueur should be clarified and ready to bottle.



You can make a great cocktail with this liqueur – the [Pomegranate Daiquiri](#).

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### Dark Cherry Liqueur Recipe: Part 1

admin Homemade Liqueurs

There are two main varieties of cherries for making liqueurs. There are dark, sweet cherries and there are sour (or tart), red cherries, the latter being used most often in making cherry pie. These make two distinct varieties of liqueur. This is my recipe for dark cherry liqueur.

This recipe is made with vodka only. I have seen many other recipes for cherry liqueur that use brandy in addition to vodka ... some with more brandy than others. I have made it both ways, but I feel that this recipe makes a more pure, clear flavor than if made with brandy. The cherry liqueur I have made with brandy is okay and it mixes well with cocktails (see the recipe for the [Singapore Sling](#)), but the flavor is drier and heavier than this recipe. The whole trick is to allow enough time for the liqueur to age. Don't serve it right away after macerating. Immediately after macerating, the liqueur will be very one dimensional and will lack depth. Allow it to age for a few months.

I have made this recipe with fresh cherries and with frozen cherries. I got the best results with fresh, dark, ripe and juicy cherries. At the time, local fresh cherries were out of season (it was Winter here in Southern California), so the ones I got were from Chile.



Here is my recipe for Dark Cherry Liqueur:

#### Dark Cherry Liqueur

##### Step One Ingredients:

- 1 1/2 lbs fresh or frozen cherries
- Cherry pits from half of the cherries (from 3/4 lb)
- 1 1/4 cup sugar (see notes below)
- 750 ml 80-proof vodka

##### Step One Directions:

#### Pages

- [Bar Mixers](#)
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#### Categories

- [Beer Making](#)
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- [Distilled Spirits](#)
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1. If using fresh cherries, pit the cherries with a [cherry pitter](#) and save the pits. If using frozen cherries, thaw them first.
2. Put cherries and sugar in 2 Qt. Mason jar.
3. Add vodka then shake thoroughly to dissolve the sugar.
4. Crack open the cherry pits and chop the kernels with a [chopper](#), then add them to the mixture.
5. Macerate at room temperature for 8 weeks.

#### Step Two Ingredients:

- 1/2 cup [standard sugar syrup](#)

#### Step Two Directions:

1. Strain through a [stainless steel strainer](#) to separate cherries from vodka and juice.
2. Squeeze the remaining juice from the separated cherries using cheese cloth.
3. Add the sugar syrup. Vary the amount to sweeten to taste.
4. Age for 2 to 3 months

#### Notes:

- Use only very ripe, juicy cherries. If cherries are not ripe enough, then let them stand until as ripe and juicy as they can get.
- You can use 1 1/2 cups of sugar instead of 1 1/4 cups and possibly skip the addition of standard sugar syrup at step 2. It depends on the sweetness of the fruit. You should always sample the flavor when sweetening.
- If you crush the cherries at step one, then macerate for only 4 weeks. This will make a lot of sediment, though, depending on the degree that the cherries are crushed. The finished liqueur will have to stand in a Mason jar for about 4 more weeks to clarify, then you will have to rack off the clarified liqueur before bottling (a good explanation of "racking" can be found at [Gunther Anderson's website on making liqueur](#)). Either discard the portion with heavy sediment or use it in other recipes. The sediments create a bitter taste.

## Making The Liqueur

First add the cherries, sugar and vodka to the Mason jar, then shake thoroughly to dissolve the sugar:

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- [Liqueur Pastries & Desserts](#)
- [Miscellaneous](#)
- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
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---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
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---

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---

- [Boston Cocktails](#)
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This recipe uses the pits from some of the cherries. If cherries are not in season, then you will have to wait, or obtain the cherry pits by some other means and make the recipe with frozen cherries. The pits add a nutty flavor and gives the liqueur an added dimension and depth. I pitted some fresh cherries, then washed and dried the pits, then cracked them open with a pair of pliers:



Washing the pits is very easy. Use an ordinary [stainless steel mesh colander](#). Place it in a sink filled with about 3 to 4 inches of water. Add the pits to the colander, then scrub them against the wire mesh to loosen and separate the cherry flesh from the shells. Place them on a paper towel and blot the pits, then allow them to dry.

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Chop the kernels using a [chopper](#):



Using the chopper is fast and easy and makes finely chopped kernels:



Add the chopped kernels to the mixture, screw on the lid, then shake the jar.



Here is shot of the jar after adding all the ingredients at step one. It is ready to begin maceration. Cherry liqueur takes a little more time to macerate than [Blackberry liqueur](#) and it takes a few months to age to really bring out the flavor.



Now we wait for 8 weeks while the liqueur macerates. In the next post, I'll go over the filtering and straining.

[Continue to Cherry Liqueur Recipe – Part II](#)

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### 3 Responses to "Dark Cherry Liqueur Recipe: Part 1"

Irongate

Hi,

Stumbled across this site and recipe whilst looking for ways to use up the 40-or-so pounds of fruit that my own cherry tree has spat out this year. I could only warrant using up so much on making pie, conserve, etc. And a liqueur seems a novel way of using up a few pounds! That said, I can't say I've ever made a liqueur before and I'm unsure as to whether any one kind of vodka is better than another. I have a bottle of bison grass vodka that I wouldn't mind using, but would a 'plain' vodka be better? How would each impact the taste of the final product?

Many Thanks,

Some English Bloke.

July 15th, 2010 | 12:44 pm

admin

This is the first I have heard of bison grass vodka (I looked it up in Wikipedia). All I can say is try it and see. It should come out okay.

July 15th, 2010 | 4:10 pm

Irongate

I've got more than enough fruit to try making two batches, so I should think that's what I'll do. Should be interesting to note the results.

Thanks.

July 16th, 2010 | 10:44 am

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### Cherry Liqueur Recipe: Part 2

admin | Homemade Liqueurs

This Part II straining step applies to both varieties of cherry liqueur – [dark charrry liqueur](#) and [tart cherry liqueur](#). In this straining step of either of these recipes, you need a common kitchen [stainless steel strainer](#) and some food grade cheese cloth. Make sure the cheese cloth is food grade. Some cheese cloth is sold for automotive detailing and is not suitable for this step.

#### Straining The Liqueur

The first step in straining the liqueur is to pour all the contents from the Mason Jar into the strainer over a saucepan or pot. All the cherries will collect in the strainer. Empty the saucepan or pot and pour the juice and vodka mixture into a clean Mason Jar:



Add some of the cherries to a piece of cheesecloth and gently squeeze them so the juice collects in the saucepan or pot:

#### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
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- Beer Making
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When all the juice has been squeezed out of the cheese cloth, pour it into the Mason Jar. Repeat this process on small batches of the cherries until all the juice is squeezed out:



Now set the Mason Jar aside in a cool place and let it age for 2 to 3 months. During this time, sediments will settle to the bottom of the jar. At some point, rack off the clarified liqueur leaving the "sludge" or "slag" behind in the jar. When the time comes to bottle the liqueur, bottle only the clearest liqueur. This is the best quality. A good explanation of "racking" can be found at [Gunther Anderson's website on making liqueur](#).

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- Ready Made Cocktails
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### Archives

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

### Blogroll

- Boston Cocktails
- Delectable Tidbits
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---

-  [Register](#)
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## Tart Cherry Liqueur Recipe: Part 1

admin Homemade Liqueurs

There are two main varieties of cherries for making liqueurs. There are dark, sweet cherries and there are sour (or tart), red cherries. This is my recipe for tart cherry liqueur.

Tart cherries make a very fine liqueur. It is hard to find sour/tart cherries in most stores. The only ones I could find in a super market was the canned variety for making cherry pie filling. This variety is inadequate for making quality liqueur. I live in Southern California. I have found a source for sour cherries in Glendale, California – the [Central Grand Market](#). For this recipe, I bought frozen sour cherries. When thawed, they became very juicy ... perfect for making liqueur.

There is a growing season when you can obtain fresh tart cherries. I even heard that you can pay and pick them yourself. I believe this can be done at an orchard in Palmdale, California. I will post more specific information here if I obtain it.

Here is my recipe for Tart Cherry Liqueur:

### Tart Cherry Liqueur

#### Step One Ingredients:

- 1 lb fresh or frozen sour cherries
- 3 cups 80-proof vodka

#### Step One Directions:

1. If using fresh cherries, pit the cherries with a [cherry pitter](#). If using frozen cherries, thaw them first.
2. Put cherries in a 2 Qt. Mason jar.
3. Add vodka then shake thoroughly.
4. Macerate at room temperature for 4 weeks.



### Pages

- Bar Mixers
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- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

#### Step Two Ingredients:

- 1 1/2 cups sugar

#### Step Two Directions:

1. Add the sugar then shake thoroughly to dissolve sugar.
2. Continue to macerate for another 4 weeks.

#### Step Three Directions:

1. Strain through a [stainless steel strainer](#) to separate cherries from vodka and juice.
2. Squeeze the remaining juice from the separated cherries using cheese cloth.
3. Age for 2 to 3 months

#### Notes:

- Use only very ripe, juicy cherries. If cherries are not ripe enough, then let them stand until as ripe and juicy as they can get.

### Making The Liqueur

First add the cherries and Vodka to the Mason jar:



Wait 4 weeks, then add the sugar, then shake thoroughly to

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- [Liqueur Pastries & Desserts](#)
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- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
- [Wine Making](#)

---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
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---

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---

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dissolve the sugar.

Wait for another 4 weeks while the liqueur macerates. In the next post, I'll go over the filtering and straining.

[Continue to Cherry Liqueur Recipe – Part II](#)

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## 4 Responses to "Tart Cherry Liqueur Recipe: Part 1"

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40girl

Hi there,  
Just stumbled onto your site, and found this recipe for tart cherry liqueur. You mentioned the tart cherry grower near Palmdale, and that is my husband and I. We are Cherry Tyme Sour Cherries in Leona Valley, Ca. The season is nearly over, but we had an excellent crop this year, and there are still lots of them on the trees. Reach us at (661) 270-0649, or email at [cherrytyme@email.com](mailto:cherrytyme@email.com) for more information.

July 10th, 2008 | 4:14 pm

admin

Wow! Thank you for posting your info. This will be a big help for the readers.

July 10th, 2008 | 9:09 pm

[Caronde he Caronde](#) « [A Mad Tea Party](#)

[...] a bunch that hold promise for next year! I make no promises...but there might even be Caronda Liqueur on these pages one [...]

July 18th, 2008 | 6:55 pm

[Homemade Sour Cherry Brandy \(Visinata or Vishniak\)](#) « [Pragmatic Attic](#)

[...] liked the recipe on HomeBrewUnderground, partly because it was so thoroughly documented with pictures and was very detailed. This recipe [...]

July 19th, 2009 | 3:13 am

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### Homemade Kahlua: Part 1

admin | Homemade Liqueurs

There are many recipes for homemade Kahlua® on the Internet. Some are simple and can be made very quickly using instant coffee and others require more time to make. I decided to make Kahlua (coffee liqueur) and tried a few of the available recipes. I discovered in a very short time that in order to make a good quality coffee liqueur I would have to figure out how to add the coffee flavor without the coffee becoming bitter or without the liqueur becoming too watery. These were the first obstacles to overcome.

The finished liqueur must be of a certain viscosity and alcohol content. If coffee is brewed in water, then the liqueur will be watery and will have a low alcohol content. You can get around this problem by using instant coffee. I tried several different instant coffees – some freeze dried and others heat dried – and I found that all instant coffee is bitter. There is just no way around it.

I had the idea that I could simply infuse ground coffee directly into spirit – totally cold – and that was the breakthrough. It worked. By infusing ground coffee directly into the spirits I was able to use any commercially available coffee. Real Kahlua is made from 100% gourmet Arabica coffee beans. I felt that it was necessary to use 100% gourmet Arabica coffee in my recipe as well so I found an online source at [Dr. Soda](#).

Real Kahlua also has a unique aroma that comes from cane spirit, which is a cousin of rum. You don't find cane spirit in too many liquor stores, but Bacardi rum is widely available. I found that Bacardi Superior rum does impart an aroma and flavor that is very close to real Kahlua so that is my first choice for the spirit used to make this liqueur.

Real Kahlua is also made with some caramel so my recipe uses [standard caramel syrup](#) along with some [standard sugar syrup](#). Real Kahlua is a fairly viscous liqueur so it is necessary to boil down the standard sugar syrup to 90% of its original volume to



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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

obtain the desired viscosity. If you use too much caramel, the liqueur will have an undesirable, lingering aftertaste. This recipe calls for the making of a blending stock with the right combination of caramel and sugar syrups to obtain a smooth tasting finished product.

#### Homemade Kahlua

##### Infusing Ingredients:

- 4 cups rum (Bacardi Superior Light Rum is best but a cheaper brand may also work)
- 1 cup Farmer Bros. Medium Roast 100% Gourmet Arabica Coffee

##### Infusing Directions:

1. Combine rum and coffee in a 2 qt. Mason jar. Shake vigorously to thoroughly mix ingredients.
2. Macerate for 4 weeks then strain and filter the contents with a metal coffee filter. Let settle for about 3 to 4 weeks then rack off the clarified part and filter the remainder with paper coffee filters to clarify the infused spirits.

##### Blending Ingredients:

- [Standard caramel syrup](#)
- [Standard sugar syrup](#)
- Vanilla extract

##### Blending Instructions (sweeten and blend the liqueur):

1. Make a blending stock using the following proportions:
  - 5 oz standard caramel syrup
  - 10 oz standard sugar syrup boiled down to 9 oz. (90% of original volume)
2. Add blending stock and vanilla extract to the infused spirits according to the following proportions:
  - 4 oz infused spirit
  - 6 oz blending stock
  - 1/4 oz (1 1/2 tsp) vanilla extract

##### Notes:

1. Medium Roast Gourmet Arabica coffee available online from [Dr. Soda](#).

## Part I – Infusing the Coffee

Shown below is a shot of the ingredients and 2 Qt. Mason jar. Bacardi rum will impart a better aroma (shown below: back row, middle), but you can use a cheaper brand of rum (e.g. Ron Caballero – shown below: back row, right).

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## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
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- [March 2007](#)
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Measure and add the coffee to the jar, then measure and add the rum.



Here is a shot of all the ingredients shaken up and ready to set aside for maceration. The ratio of rum to coffee is 4 to 1. In this case I added 5 cups rum and 1 1/4 cups of coffee.

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### 3 Responses to “Homemade Kahlua: Part 1”

Twitted by kitchenmonki

[...] This post was Twitted by kitchenmonki [...]

December 10th, 2009 | 2:23 pm

jono

So what would happen if I used vodka instead of rum? I don't necessarily want to make a “Kahlua” but something like that. I just bought some vodka that's why I ask ;) anyway looks like a great recipe!

July 24th, 2010 | 5:51 pm

admin

Vodka will be okay ... I used vodka in some early test recipes and it wasn't bad at all ... the main reason for using rum was to imitate the real Kahlua.

July 25th, 2010 | 6:51 pm

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### Homemade Kahlua: Part 2

[admin](#) [Homemade Liqueurs](#)

#### Part II – Straining After Maceration

Shown below is a shot of the jar after 4 weeks. Don't shake the jar during the final week of maceration to help rack off the clarified part.



Strain the infused spirit by CAREFULLY pouring it through a [metal coffee filter](#). Pour slowly to rack off any clarified part first.

#### Pages

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- [Beer Making](#)
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- [Distilled Spirits](#)
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- [Healthy Meals](#)
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Allow to strain for about 15 – 20 minutes to collect as much infused spirit as possible. Set aside for about 3 to 4 weeks when done.



[Continue to Homemade Kahlua Recipe – Part III](#)

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- Homebrew Competitions
- Homemade Liqueurs
- Liqueur Pastries & Desserts
- Miscellaneous
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- Ready Made Cocktails
- Wine Making

---

### Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
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### Homemade Kahlua: Part 3

admin Homemade Liqueurs

#### Part III – Filtering and Clarifying

Allow the infused spirit to clarify and settle for about 3 to 4 weeks, then setup 2 clean Mason jars side by side. Place a paper coffee filter in a coffee filter [funnel](#) over the other jar. Slowly and carefully rack off the clarified part into the first jar ...



... then pour the remainder through the paper filter in the other jar. You do this to be able to continue pouring slowly without tipping the jar back and mixing up the sediments. If you were to pour straight into the filter, you would have to wait for it to clear to pour the rest out of the jar and there would be too much of a chance you would tip the jar back and mix it up.

#### Pages

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- Privacy Policy
- Straining and Filtering
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#### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing



Allow all the spirit to completely filter into the jar.



There should be a little sediment remaining in the original jar. Discard it.

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- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
- [Wine Making](#)

---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

---

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---

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Shown below is a shot of the clarified infused spirit combined into one jar. It is now ready to blend and bottle.



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### Homemade Kahlua: Part 4

admin [Homemade Liqueurs](#)

#### Part IV – Blending and Bottling

Shown below is a shot of the blending ingredients – back row, left to right: clarified infused spirits, standard sugar syrup, standard caramel syrup. Front row: vanilla extract, measuring cup.



Boil down the standard sugar syrup to 90% of its original volume to thicken it slightly.

#### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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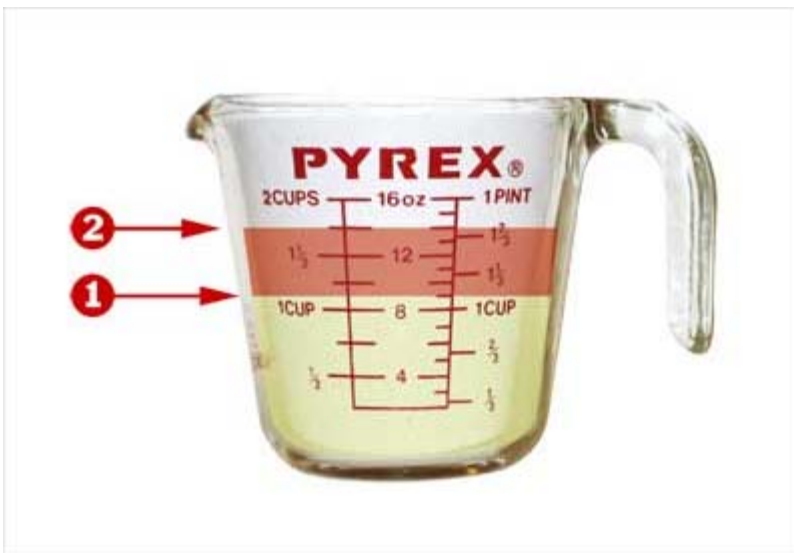
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- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing





In this case we start with 10 oz of standard sugar syrup. After boiling down we have 9 oz. Add to this 5 oz of caramel syrup. It is necessary to blend the caramel syrup with the boiled down sugar syrup otherwise the boiled down sugar syrup will crystallize if allowed to cool by itself.



Allow the blending stock to cool completely before adding it to the infused spirit. The point is to avoid the possibility that any of the alcohol will evaporate if it were mixed hot. Shown below is a jar with the blending stock.

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- [Ready Made Cocktails](#)
- [Wine Making](#)

---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

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---

- [Boston Cocktails](#)
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Add the blending stock and vanilla extract to the clarified infused spirits according to these proportions: 4 parts infused spirit, 6 parts blending stock, 1/4th part vanilla extract.



Shown below is a comparison shot of real Kahlua next to my homemade Kahlua.

- [Homemade Wine and Beer](#)
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## 2 Responses to "Homemade Kahlua: Part 4"

Jan Ooms

The recipe is great and very more-ish!!!!!! The filtering is different in my set up. I use a large 3 litre stainless funnel with a taper spout in which I fit cottonwool as the filtering medium. I filter into a 5 litre demi-john. fill up the funnel, cover it with a lid and let it go for a day or two. Please use stainless for the funnel and glass for storing the liqueur. Plastic is a big NO-NO due to leaching of harmful chemicals into your liqueur. Cheers.

August 18th, 2010 | 10:12 pm

admin

Okay. Thanks for the tip. I will be sure get a stainless steel funnel for the next time.

August 18th, 2010 | 10:56 pm

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### Tropical Coffee Liqueur: Part 1

admin [Homemade Liqueurs](#)

This is a recipe I worked out while trying to make homemade Kahlua. It is a vodka based coffee liqueur with tropical flavorings. I have since worked out a better recipe for homemade Kahlua but this one came out pretty good, so I decided to bottle it.

This is a complex recipe because it is made in three infusions. You could make something similar with one infusion like most homemade liqueurs, but there is simply too much volume of fruit, coffee and other botanicals in proportion to the volume of vodka to obtain a decent result with any kind of intensity. You really have to do it in three infusions.

This liqueur has coconut, banana, coffee, peppermint and cocoa flavorings. First you infuse the coconut and banana, then you strain it, filter it and clarify it. Then you infuse coffee and peppermint, then filter it. Then you infuse the cocoa flavor, then filter it and clarify it, then blend and bottle it. Do you see what I mean? It is a complex recipe, but it is worth it.

Unfortunately, in the process you will lose about 40% of the infused spirits. If you make a double batch and start out with 10 cups of vodka, then by the time you are finished, you will have about 6 cups of infused spirits. The blending step will raise the volume by about 2 1/3 times the amount of infused spirits for the final amount.

You can make Black Russians and White Russians and other mixed drinks that use Kahlua with this liqueur. This was the recipe I used for the [coffee liqueur brownies](#). I think that this tropical coffee liqueur recipe is better than Kahlua or homemade Kahlua for the brownie recipe.

Most coffee liqueur recipes on the Internet use instant coffee or brewed coffee. Both of these methods will impart a bitter flavor to the liqueur so I had to find a better method. I figured I could try infusing coffee into the vodka like any other botanical and it worked well without imparting any bitterness or without making



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- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

the liqueur watery.

Once I figured out how to add the coffee flavor to the liqueur, I wanted to work out the best way to add the tropical flavorings (coconut, banana, peppermint and cocoa). In order to achieve the right intensity of all of the flavors I would have to macerate the ingredients in progressive passes (infusions). There is just too much volume of ingredients to be infused in one pass.

After all the flavors have been infused, the final step is sweetening and blending. This recipe uses [standard caramel syrup](#) and [standard sugar syrup](#). I wanted the finished liqueur to be fairly viscous so I came up with the idea to boil down the standard sugar syrup to 90% of its volume to thicken it slightly. This recipe calls for a blending stock to be made from boiled down sugar syrup plus caramel syrup plus 100 proof vodka. It is necessary to combine the boiled down sugar syrup with the other ingredients as a blending stock to keep the boiled down sugar syrup from crystallizing.

Tropical Coffee Liqueur:

Macerate in 3 infusions:

1st infusion (1 week): Add coconut, banana and vodka

2nd infusion (4 weeks): Add coffee and peppermint leaves

3rd infusion (2 weeks): Add the cocoa

First Infusion Ingredients:

- 5 cups Vodka (80 proof)
- 2 cups shredded, unsweetened coconut
- 2 cups diced ripe bananas (about 3 medium)

First Infusion Directions:

1. Add shredded coconut to a 2 qt. Mason jar.
2. Dice the bananas and add to the jar. Bananas will be ripe once dark spots begin to appear on the yellow of the peels. Bananas should not be too soft or too hard.
3. Add the Vodka to the jar then close the lid and shake vigorously to mix the ingredients.
4. Macerate for 1 week then strain and filter.
5. After macerating, rack off the clarified part through a metal coffee filter, then strain the rest with kitchen strainer, then filter with cheesecloth to squeeze out all the juice. Discard the remains.
6. Allow to settle for about a week then carefully pour the clarified portion through a paper towel into a clean Mason jar. Discard any sludge when done. The infused spirits should be fairly clear and free of most sediment.

Second Infusion Ingredients (in these proportions):

- 2 cups infused spirits
- 1/2 cup ground Farmer Bros Medium Roast 100% Gourmet Arabica coffee
- 1/4 cup peppermint leaves

Second Infusion Directions:

1. Measure proportionate amounts of macerated spirits, peppermint and coffee.

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---

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---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
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2. Add the coffee and macerated spirits to a 2 qt. Mason jar.
3. Set aside the proportionate amount of peppermint leaves for now.
4. Macerate for 3 weeks then add the peppermint, then macerate for an additional week (total 4 weeks for the coffee and 1 week for the peppermint leaves).
5. Strain and filter the macerated spirits with a metal coffee filter. Let settle for a several days then filter with paper coffee filters as in the previous step to clarify the macerated spirits.

Third Infusion Ingredients (in these proportions):

- 2 cups infused spirits
- 1/4 cup Hershey's Cocoa

Third Infusion Directions:

1. Measure proportionate amounts of infused spirits and cocoa, and then add ingredients to a 2 qt. Mason jar.
2. Macerate for 2 weeks then strain and filter through a paper towel. Allow enough time to strain through the paper towel because the mixture can be very thick.
3. Allow to settle for a about a week, then rack off the clarified part into a clean jar through a paper coffee filter. Periodically repeat this racking step with paper coffee filters over a period of about a month to clarify the infused spirits.

Blending Ingredients:




- [Standard caramel syrup](#)
- [Standard sugar syrup](#)
- 100 proof vodka (Smirnoff No. 57)
- Vanilla extract

Blending Instructions (sweeten and blend the liqueur):

1. Make a blending stock using the following proportions:
  - 5 oz caramel syrup
  - 10 oz sugar syrup boiled down to 9 oz. (90% of original volume)
2. Add blending stock and vanilla extract to the macerated spirits according to the following proportions:
  - 8 oz blending stock
  - 4 oz macerated spirits
  - 2 oz 100 proof vodka
  - 1/4 oz vanilla extract

Notes:

1. Medium Roast Gourmet Arabica coffee available online from [Dr. Soda](#).
2. Peppermint leaves obtainable in bulk online from [Herb Products Co.](#)

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## First Infusion – Add Coconut and Banana

Shown below is a shot of the ingredients for the first infusion: natural, unsweetened shredded coconut, ripe bananas and vodka. Note: bananas will be just right when dark spots begin to appear on the peels. They should not be too soft or too hard. Use the photo below as a guide.



First, add the shredded coconut to the jar. It should be natural, unsweetened, shredded coconut.



Next, dice the bananas and add them to the jar.



Finally, measure out the vodka and add it to the jar.





Vigorously shake the jar to thoroughly mix all the ingredients and set the jar aside in a cool place. Below is a shot of the batch before maceration:



### **Pass I – Straining, Filtering and Clarification**

After one week, the infused spirits are ready to strain and filter. Shown below is a shot of the first pass after maceration:



Carefully pour the infused spirits through a [metal coffee filter](#) into a clean jar.



Pour the remaining solids though a [kitchen strainer](#) into a saucepan.



Pour the strained liquid through the metal coffee filter, adding it to the same jar.



Now strain the solids a little at a time through cheesecloth, squeezing out all the juice and add the juice to the jar.



Shown below is a shot of the jar with the strained liquid after the first infusion. Set the jar aside in a cool place for about a week to clarify.



After about 7-8 days, the sediments will have separated. It's ready to filter. You can see some of the sediments are floating and some of the sediments are on the bottom. The filter will catch it.



After about a week, the infused spirits should be fairly clarified with most of the sediments separated. Pouring very slowly and carefully, filter through a paper towel into a clean jar. Let it stand and filter for about 30 minutes until there is no more liquid coming out.



Here you can see the solids have all been caught by the filter.



The clarified spirits are ready for the next infusion.



[Continue to Tropical Coffee Liqueur Recipe – Part II](#)

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### Tropical Coffee Liqueur: Part 2

admin Homemade Liqueurs

#### Second Infusion – Add Coffee and Peppermint

Shown below is a shot of the ingredients for the second infusion: infused spirits, coffee and peppermint leaves.



Shown below is a shot of the ingredients for the 2nd infusion measured out and ready to add to the jar. Note: Set aside the peppermint leaves for now. Only add the coffee, then wait for 3 weeks to allow the coffee to macerate, then add the peppermint leaves, then macerate for an additional week. If peppermint leaves are macerated too long, then they can get bitter.

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Shown below is a shot of the ingredients that have been added and shaken for the second pass.



After 4 weeks, the second pass is ready to filter. Shown below is a shot of the infused spirits being strained through a [metal coffee filter](#).

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---

## Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
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## Tropical Coffee Liqueur: Part 3

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### Third Infusion – Add Cocoa

Shown below is a shot of the ingredients for the 3rd pass: infused spirits and cocoa. Proceed to this step immediately after filtering with the metal coffee filter at the end of the second infusion.



Add the measured proportion of cocoa to the jar of infused spirits and shake thoroughly. Set aside for 2 weeks.

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At the end of 2 weeks, it is time to filter and clarify the infused sprits. Tip: do not shake the jar one week before filtering the third pass. It will help to separate the clarified part from the cocoa sediments.



CAREFULLY rack off the clarified part through a paper towel filter. This will allow most of the liquid to pass through the filter before becoming clogged.

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- Ready Made Cocktails
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## Archives

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
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Allow the remaining liquid to pass through the paper towel filter. This can take an hour or so ... maybe less. Tip: you can save the filtered cocoa paste from this step and use it to make "[fortified cocoa](#)".



Allow the filtered spirits to settle for about a week, then begin racking off the clarified part through a paper coffee filter into a clean jar. CAREFULLY pour the clarified part into the paper filter.

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Discard any remaining sludge. Allow to settle for several more days and repeat this step. Continue racking off the clarified spirits into a clean jar until the spirits are completely clarified. This step can take several rackings over a period of about a month.



Shown below is a shot of the paper coffee filter after the infused spirits have been filtered through it.



After about a month of periodic rackings with paper coffee filters, the infused spirits will be completely clarified and ready to blend. Note: In the shot below I combined 2 batches into one jar.



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## Tropical Coffee Liqueur: Part 4

admin Homemade Liqueurs

### Final Step – Blending and Bottling

Shown below is a shot of the blending ingredients (left to right starting in the back): 1 jar (2 batches) of clarified infused spirits, [standard caramel syrup](#), [standard sugar syrup](#), Smirnoff No. 57 100 Proof Vodka, vanilla extract and measuring cup.



Boil down the standard sugar syrup to 90% of its original volume to thicken it. Start with 10 oz, then boil for about 5 minutes then check it.

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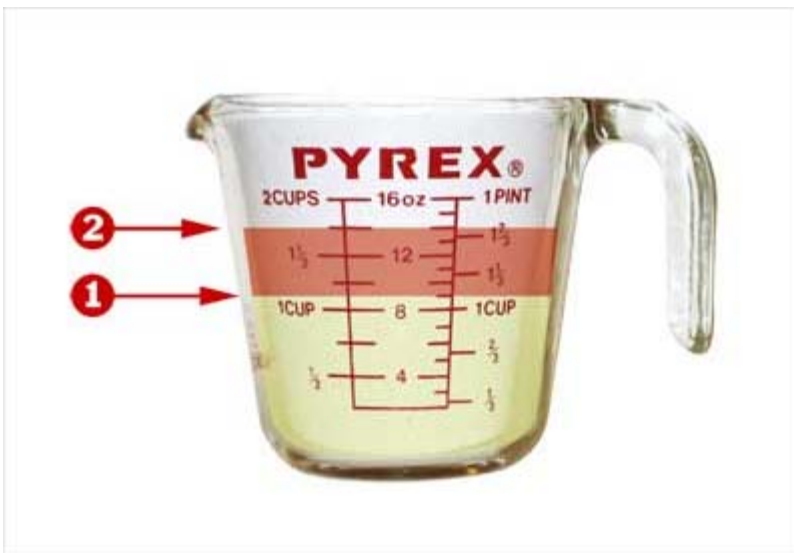
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Pour the boiled down sugar syrup into a measuring cup You should have 9 oz when done. Then add 5 oz of caramel syrup. Allow to cool completely. Tip: pour the mixture into a Mason jar and put it in a sink or basin filled with ice water. This will cool it down within about 20 minutes.



Allow the mixture of syrups to completely cool down. This will be your blending stock. I use Smirnoff No. 57 for blending because it is very smooth.

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## Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
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---

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Finally, blend it with the infused spirits and the proportionate amount of Smirnoff No. 57 100 proof Vodka according to the recipe, then add the vanilla extract. In the shot below the finished liqueur was made with 2 batches of the recipe. In other words, I started with 10 cups of vodka (in two Mason jars). I combined the two batches into one jar after the second infusion.



Shown below is a shot of the finished, bottled Tropical Coffee Liqueur.



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## Orange Kumquat Liqueur Recipe – Part 1

admin [Homemade Liqueurs](#)

My goal in developing this recipe was to create a homebrew orange liqueur that I could use as a mixer. I wanted a good substitute for Cointreau that I could use in cocktail recipes.

Cointreau is 40% ABV (alcohol by volume). That is rather high for a liqueur. Most liqueurs range from 18% to 22% ABV. In my first attempt I tried using straight vodka for the spirit component when I first began to experiment with this recipe. Vodka, like most spirit (e.g. brandy or gin) is usually 40% ABV and after adding sugar syrup the finished liqueur was around 20% ABV. It was horrible!

After that first failure, I began to see why Cointreau was so much higher in alcohol content than other liqueurs. I discovered that to make a good orange liqueur, the alcohol content would need to be more than usual. It definitely needed more "zing."

In later attempts I used grain alcohol plus vodka and brandy for the spirit component. The grain alcohol raised the alcohol content and the brandy gave the liqueur some depth. The grain alcohol brand is Everclear. It has an alcohol content of 75.5% ABV and it is available in liquor stores. When made according to this recipe, the final ABV should be somewhere around 26%. The finished liqueur works as a substitute for Cointreau in most drink recipes. You can find recipes here in the blog for a [Margarita](#) and a [Cosmopolitan](#).

Orange - Kumquat Liqueur (make in July when kumquats are in season)

### Step One Ingredients:

- 3 cups Everclear grain alcohol
- 1 cup Vodka
- 1 cup Brandy
- 1/2 cup dried sweet orange peels



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- Drink Recipes
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- 2 tbsp dried bitter orange peels
- 1/2 lb fresh kumquats - wedged (about 1 1/2 cups)
- 3 inch cinnamon stick - chopped
- 10 large whole cloves - chopped
- 1 cup distilled water to rehydrate the dried orange peels

#### Step One Instructions:

1. Add dried bitter and sweet orange peels to a 2 qt. Mason jar.
2. Cover the dried orange peels with 1 cup distilled water. Allow to soak for about 4 hours until the dried orange peels are rehydrated.
3. Remove the "button" from each of the kumquats (the remnants of the floral calyx).
4. Slice each kumquat into small wedges and add to the jar.
5. Add Everclear, vodka and brandy to the jar.
6. Chop the cinnamon sticks and cloves in a coffee grinder and add to the jar.
7. Shake vigorously to thoroughly mix ingredients.
8. Allow to macerate for 4 weeks, periodically shaking the jar.
9. Do not shake the jar in the final week of maceration to simplify racking and clarification.

#### Step Two Ingredients:

- [Standard sugar syrup](#)

#### Step Two Instructions:

1. Rack off any clarified part through a metal coffee filter.
2. Let settle for 3 to 4 weeks then rack off the clarified part and filter the remainder with paper coffee filters to clarify the infused spirit.
3. Sweeten with standard sugar syrup with one cup standard sugar syrup per cup of clarified infused spirit.

#### Notes:

1. Sweet orange peels and cinnamon sticks obtainable in bulk online from [Herb Products Co.](#)
2. Bitter orange peels obtainable under the "[Brewer's Garden](#)" brand in most homebrew supply stores.

### Step One: Infusion

Shown below is a shot of all the ingredients. Back row, left to right: brandy, 2 qt Mason jar, vodka and grain alcohol (Everclear). Front row, left to right: sweet orange peels, bitter orange peels, fresh kumquats, cloves and cinnamon sticks.

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---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
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- [March 2008](#)
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One of the key ingredients for this homebrew orange liqueur recipe is bitter orange peel. I decided to use it to add contrast to the sweet orange peel and kumquat flavors. Cointreau is also made with bitter orange peels. The point here is to add a little bit of bitterness to the sweet flavors.



To the left is a shot of the bitter orange peels. Bitter orange peel (also called "Curaçao orange peel", *aurantium amarae pericarpium*) is available under the brand name "Brewer's Garden", which is available from most homebrew supply stores. This botanical is used for flavoring other popular citrus liqueurs (Triple Sec, Curaçao and Cointreau) and Belgian Ale.

Kumquats also lend their sweet and bitter flavors to this liqueur recipe. As a kid when I was growing up, one of our neighbors had a kumquat tree in their backyard and we used to raid the tree and eat them raw when they were ripe and juicy. The kumquat has a natural balance of sweet and bitter. The fruit and pulp is bitter, but the rind is sweet. With most varieties of oranges, the opposite is true. For example, with Navel and Valencia oranges, the fruit and pulp is sweet but the rind is bitter.

Remove the button from each kumquat then cut them into wedges similar to the photo below.

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Add sweet and bitter dried orange peels to a clean 2 qt. Mason jar then add 1 cup distilled water. Wait about 4 hours to allow orange peels to rehydrate.



Add the wedged fruit and other botanicals plus the spirit to the jar with the rehydrated orange peels, then shake vigorously to thoroughly mix all the ingredients. Set aside and allow to macerate for 4 weeks. Periodically shake the jar to mix the ingredients, but don't shake during the last week to facilitate clarification.



[Continue to Orange Kumquat Liqueur Recipe – Part II](#)

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### Orange Kumquat Liqueur Recipe – Part 2

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#### Step Two: Straining, Filtering and Clarifying

Shown below is a photo of the infused spirit after macerating for 4 weeks. It is ready to strain.



Using a [metal coffee filter](#), carefully pour off any clarified part into a clean 2 qt. Mason jar.

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When all the infused spirit has been poured out, empty the contents of the jar into the filter and let it strain naturally for 10 – 15 minutes to recover as much spirit as possible. Discard the strainings afterwards. Normally I would try to press the strainings through a cheesecloth, but in this case these remains are very bitter and cloudy and will only spoil the flavor and clarity.

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---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
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Shown below is a photo of the strained, infused spirit. Set it aside for 3 to 4 weeks to allow it to clarify. The sediments will settle to the bottom of the jar and you can rack off the clarified part.



After 3 or 4 weeks the infused spirit should be mostly clarified. At this time carefully rack off the clarified part into a clean 2 qt. Mason jar. You can see the difference. It is totally clarified.

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## Sweetening and Blending

Note: Blending a number of batches may produce unexpected results. The batches may become cloudy when blended together. If you have more than one jar to blend, then I strongly suggest that you wait and see if the infused spirit becomes cloudy when you blend the batches. If so, then wait an additional 4 weeks or so to allow the infused spirit to clarify again, then rack off the clarified part, then filter it with paper coffee filters to remove any "sludge."

Shown below is a shot of the clarified infused spirit, [standard sugar syrup](#) and a [measuring cup](#).



Combine one part infused spirit with one part standard sugar syrup. It is now ready to bottle and serve!



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## Pomegranate Daiquiri Ready Mix

admin Ready Made Cocktails

This a great cocktail ready mix that you can bottle and give away as a gift. It is made with homebrew [Black Currant Liqueur](#) (cassis or creme de cassis), pomegranate juice, light rum and fresh lime juice. You will need to obtain some 750 ml wine bottles. I used screw top wine bottles for my project (with plastic tops) because it was convenient for me. I don't have a corker and the screw tops make a good seal.

### Pomegranate Daiquiri Mix

- 7 oz Pomegranate Juice
- 3 oz Light Rum
- 2 oz [Black Currant Liqueur](#) (or creme de cassis)
- 1/2 oz Fresh Lime Juice

Mix the pomegranate juice, rum, black currant liqueur and lime juice in the above proportions and add to 2 qt. Mason jars. Bottle the batch in 750 ml wine bottles. Seal and label the bottles.

I used Bacardi rum and 100% pomegranate juice from Trader Joe's. It is also a good idea to strain the fresh squeezed lime juice through a small [strainer](#) when adding it to the mix. I used the smallest size strainer in the photo [here](#). Straining the lime juice is necessary to remove the pulp.

I also made a custom label with some directions on how to blend the cocktail with crushed ice. Look for the custom label template and layouts in a future page in the [Bottles and Labels](#) section of the website. Also check this page for the seals ([hoods](#)).

You can find 750 ml wine bottles from most homebrew supply that sells winemaking equipment and supplies. You can search for "wine bottles" in [Google](#) to find many sources.

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---

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- [March 2009](#)
- [February 2009](#)
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- [December 2008](#)
- [November 2008](#)
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## Margarita Cocktail Ready Mix

admin Ready Made Cocktails

This is a classic cocktail that you can bottle as a ready mix. It makes a really great gift. This recipe uses homemade [Orange Kumquat Liqueur](#) (or substitute with Cointreau), 100% blue agave tequila and fresh lime juice. You will need to obtain some 750 ml wine bottles. I used screw top wine bottles for my project (with plastic tops) because it was convenient for me. I don't have a corker and the screw tops make a good seal.

### Margarita Ready Mix

- 3/4ths part Fresh Lime Juice
- 1 part [Orange Kumquat Liqueur](#) (or Cointreau)
- 1 part 100% Blue Agave Tequila

Mix fresh lime juice, Orange Kumquat Liqueur (or Cointreau) and Tequila in the above proportions and add to 2 qt. Mason jars. Bottle the batch in 750 ml wine bottles. Seal and label the bottles. I used blue in the color scheme.

I used [Puerto Vallarta Blanco Tequila](#) (100% blue agave tequila). It is also a good idea to strain the fresh squeezed lime juice through a small [strainer](#) when adding it to the mix. I used the smallest size strainer in the photo [here](#). Straining the lime juice is necessary to remove the pulp. This is truly a premium Margarita cocktail. The Orange Kumquat liqueur has a unique, distinctive flavor that adds a special character to this drink recipe.

I also made a custom label with some directions on how to prepare the cocktail. Look for the custom label template and layouts in a future page in the [Bottles and Labels](#) section of the website. Also check this page for the seals ([hoods](#)).

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- [Wine Making](#)

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---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
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- [July 2007](#)
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## Cranberry Cooler

admin Drink Recipes

The Cranberry Cooler is made with homemade [Amaretto Liqueur](#) (or DiSaronno Originale), vodka, cranberry juice and orange juice. It is a fruity cocktail that is served in a highball glass. Use 100% cranberry juice and fresh orange juice for best results.

### Cranberry Cooler

- 1 oz [Amaretto Liqueur](#) (or DiSaronno Originale)
- 1 oz Vodka
- 3 oz Cranberry Juice
- 2 oz Orange Juice

Build the drink in a highball glass over ice cubes. Add vodka, Amaretto (or DiSaronno Originale), cranberry juice and orange juice. Stir to thoroughly mix ingredients.



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- Beer Recipes
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- Healthy Meals
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---

-  [September 2010](#)
-  [December 2009](#)
-  [July 2009](#)
-  [April 2009](#)
-  [March 2009](#)
-  [February 2009](#)
-  [January 2009](#)
-  [December 2008](#)
-  [November 2008](#)
-  [September 2008](#)
-  [August 2008](#)
-  [June 2008](#)
-  [May 2008](#)
-  [April 2008](#)
-  [March 2008](#)
-  [February 2008](#)
-  [January 2008](#)
-  [December 2007](#)
-  [August 2007](#)
-  [July 2007](#)
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

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## Cosmopolitan Cocktail Recipe

admin Drink Recipes

The Cosmopolitan is made with four basic ingredients: fresh lime juice, orange liqueur, vodka and cranberry juice. It is made with homemade [Orange Kumquat Liqueur](#) (or Cointreau if none is available). If you do make your own Orange Kumquat Liqueur and give it away as a gift, then you can provide this recipe as a serving suggestion. Use 100% cranberry juice and fresh squeezed lime juice for best results.

### The Cosmopolitan

- 1/4 oz Fresh Lime Juice
- 1 oz [Orange Kumquat Liqueur](#) (or Cointreau)
- 1 oz Vodka
- 1 oz Cranberry Juice

Add fresh lime juice, vodka, Orange Kumquat Liqueur (or Cointreau) and cranberry juice into a cocktail shaker. Add ice and shake vigorously until chilly. Serve in a Martini glass. Garnish with a flamed orange zest, floated on top.

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---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
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- [February 2009](#)
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- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
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## Black Russian

admin Drink Recipes

This very basic cocktail can be made with real Kahlua or [Homemade Tropical Coffee Liqueur](#) or [Homemade Kahlua](#). The proportions are very simple: 2 parts Vodka to 1 part Kahlua served over ice.

Black Russian

- 2 oz Vodka
- 1 oz Kahlua or [Homemade Tropical Coffee Liqueur](#) or [Homemade Kahlua](#)

Add Vodka and Kahlua into an old fashioned glass with ice cubes. Stir and serve.



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---

-  [September 2010](#)
-  [December 2009](#)
-  [July 2009](#)
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-  [December 2008](#)
-  [November 2008](#)
-  [September 2008](#)
-  [August 2008](#)
-  [June 2008](#)
-  [May 2008](#)
-  [April 2008](#)
-  [March 2008](#)
-  [February 2008](#)
-  [January 2008](#)
-  [December 2007](#)
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## White Russian

admin Drink Recipes

This is a variation of the Black Russian with the addition of cream (half and half). It can be made with real Kahlua or [Homemade Tropical Coffee Liqueur](#) or [Homemade Kahlua](#). The proportions are very simple: 2 parts Vodka to 1 part Kahlua plus 1 part cream served over ice.

White Russian

- 2 oz Vodka
- 1 oz Kahlua or [Homemade Tropical Coffee Liqueur](#) or [Homemade Kahlua](#)
- 1 oz cream (half and half)

Add Vodka and Kahlua into an old fashioned glass with ice cubes. Stir to mix vodka and Kahlua, then pour cream into the glass.



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- Beer Recipes
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---

-  [September 2010](#)
-  [December 2009](#)
-  [July 2009](#)
-  [April 2009](#)
-  [March 2009](#)
-  [February 2009](#)
-  [January 2009](#)
-  [December 2008](#)
-  [November 2008](#)
-  [September 2008](#)
-  [August 2008](#)
-  [June 2008](#)
-  [May 2008](#)
-  [April 2008](#)
-  [March 2008](#)
-  [February 2008](#)
-  [January 2008](#)
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-  [August 2007](#)
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-  [March 2007](#)
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### Almond Liqueur Cocktail

admin Drink Recipes

This is a great almond liqueur cocktail that you can make from homemade [almond liqueur](#) or [almond caramel liqueur](#). It brings out the natural flavor of the almond liqueur without overwhelming it. If you plan to make almond liqueur and give it away as a gift, then you can include this recipe. This drink recipe uses sweet and sour mix, the recipe for which can be found on the [Bar Mixers](#) page.

#### Almond Liqueur Cocktail

- 1 oz Gin
- 1/2 oz [Almond Liqueur](#)
- 1/2 oz [Sweet and Sour Mix](#)
- 1 Dash Angostura Bitters

Add Almond liqueur, sweet and sour mix, Gin and Angostura Bitters to a cocktail shaker. Add ice and shake. Strain into a glass tumbler over ice cubes or crushed ice. Garnish with 2 Maraschino Cherries.



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- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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---

- [September 2010](#)
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- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
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- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
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- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
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---

## Blogroll

---

- [Boston Cocktails](#)
- [Delectable Tidbits](#)
- [Healthy Recipes 360](#)
- [Homemade Wine and Beer](#)
- [Still Smart](#)
- [The Art of Drink](#)
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## Mediterranean Holiday Cocktail

admin Drink Recipes

The Mediterranean Holiday is a sweet, fruity cocktail made with four basic ingredients: vodka, sweet and sour mix, pomegranate juice and homemade [Black Currant Liqueur](#) (or Creme de Cassis). You can make your own [sweet and sour mix](#). Use 100% pomegranate juice (natural, unsweetened) for best results.

Mediterranean Holiday

- 2 oz Vodka
- 1 oz [Sweet and Sour Mix](#)
- 1 oz Pomegranate Juice
- 1/2 oz [Black Currant Liqueur](#) (or Creme de Cassis)

Add vodka, sweet and sour mix, pomegranate juice and black currant liqueur into a cocktail shaker. Add ice and shake vigorously until chilly. Serve in a Martini glass. Garnish with orange slice or flamed orange zest, floated on top.



### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
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- Beer Making
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- [Ready Made Cocktails](#)
- [Wine Making](#)

---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

---

## Blogroll

---


- [Boston Cocktails](#)
- [Delectable Tidbits](#)
- [Healthy Recipes 360](#)
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## Homebrew Mai Tai (Light Rum)

admin Drink Recipes

This is a variation of the traditional Mai Tai that you can make with homemade [Almond Liqueur](#) and homemade [sweet and sour mix](#). It is made with light rum only (a traditional Mai Tai is made with light and dark rum).

Homebrew Mai Tai (Light Rum)

- 1 1/2 oz Light Rum
- 1/2 oz [Almond Liqueur](#)
- 1/2 oz Triple Sec
- 1 1/2 oz [Sweet and Sour Mix](#)

Add Light Rum, [Almond Liqueur](#), Triple Sec and [Sweet and Sour Mix](#) to a cocktail shaker. Add ice and shake vigorously. Pour into a double rocks glass over ice. Garnish with cherry and pineapple on a spear.



### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
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- Beer Recipes
- Distilled Spirits
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- [Miscellaneous](#)
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- [Ready Made Cocktails](#)
- [Wine Making](#)

---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

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- [Delectable Tidbits](#)
- [Healthy Recipes 360](#)
- [Homemade Wine and Beer](#)
- [Still Smart](#)
- [The Art of Drink](#)
- [The Homebrew Site](#)

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## Homebrew Mai Tai (Dark Rum)

admin Drink Recipes

This is a recipe for the more traditional Mai Tai using light and dark rum that you can make with homemade [Almond Liqueur](#) and homemade [sweet and sour mix](#).

Homebrew Mai Tai (Light and Dark Rum)

- 1 oz Light Rum
- 1/2 oz Dark Rum (e.g. Meyers's Dark Rum)
- 1/2 oz [Almond Liqueur](#)
- 1/2 oz Triple Sec
- 1 1/2 oz [Sweet and Sour Mix](#)

Add Light Rum, [Almond Liqueur](#), Triple Sec and [Sweet and Sour Mix](#) to a cocktail shaker. Add ice and shake vigorously. Pour into a double rocks glass over ice. Top off with dark rum to give a layered look. Garnish with cherry and pineapple on a spear.

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
- Mediterranean Holiday Cocktail
- AHA National Homebrew Competition
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- Beer Recipes
- Distilled Spirits
- Drink Recipes
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- [Ready Made Cocktails](#)
- [Wine Making](#)

---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)

-  [June 2007](#)
-  [May 2007](#)
-  [April 2007](#)
-  [March 2007](#)
-  [February 2007](#)

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---

-  [Boston Cocktails](#)
-  [Delectable Tidbits](#)
-  [Healthy Recipes 360](#)
-  [Homemade Wine and Beer](#)
-  [Still Smart](#)
-  [The Art of Drink](#)
-  [The Homebrew Site](#)

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## Pomegranate Daiquiri

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This a great cocktail recipe you can make with homebrew [Black Currant Liqueur](#) (cassis or creme de cassis). You can also [bottle this recipe](#) and give it away as a gift. The trick is to make sure the mixture is chilled enough and that you use enough crushed ice so it will blend until slushy. See the tip below for pre-chilling the blender.

### Pomegranate Daiquiri

- 7 oz Pomegranate Juice
- 3 oz Light Rum
- 2 oz [Black Currant Liqueur](#) (or creme de cassis)
- 1/2 oz Fresh Lime Juice

Mix the pomegranate juice, rum, black currant liqueur and lime juice in a jar (with lid) or bottle and refrigerate until well chilled. Measure out 1 1/2 cups of mixture and add to a blender. Add 1 cup of crushed ice to blender and blend until slushy. Serve immediately in a Martini glass.

Tip: Pre-chill the blender by blending crushed ice and water for a few minutes to ensure you get a slushy drink. If the drink is too watery, then use a little more crushed ice.

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
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- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
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- [Miscellaneous](#)
- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
- [Wine Making](#)

---

### Archives

---

- [September 2010](#)
  - [December 2009](#)
  - [July 2009](#)
  - [April 2009](#)
  - [March 2009](#)
  - [February 2009](#)
  - [January 2009](#)
  - [December 2008](#)
  - [November 2008](#)
  - [September 2008](#)
  - [August 2008](#)
  - [June 2008](#)
  - [May 2008](#)
  - [April 2008](#)
  - [March 2008](#)
  - [February 2008](#)
  - [January 2008](#)
  - [December 2007](#)
  - [August 2007](#)
  - [July 2007](#)
  - [June 2007](#)
  - [May 2007](#)
  - [April 2007](#)
  - [March 2007](#)
  - [February 2007](#)
-

## Blogroll

---

-  [Boston Cocktails](#)
-  [Delectable Tidbits](#)
-  [Healthy Recipes 360](#)
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-  [Still Smart](#)
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-  [The Homebrew Site](#)

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---

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### Amaretto Cosmopolitan

admin Drink Recipes

Here is a recipe for a great party cocktail that you can make with homemade [Amaretto Liqueur](#). If you don't have any homemade Amaretto, then you can use DiSaronno Originale as a substitute. If you do make your own Amaretto Liqueur and give it away as a gift, then you can provide this recipe as a serving suggestion. This will make the gift even better! Use fresh squeezed lime juice for best results.

#### Amaretto Cosmo

- 1 oz [Amaretto Liqueur](#) (or DiSaronno Originale)
- 1 oz Light Rum
- 1/4 oz Fresh Lime Juice
- 1 oz Cranberry Juice

Add fresh lime juice, Rum, Amaretto Liqueur and cranberry juice into a cocktail shaker. Add ice and shake vigorously. After about 5 to 10 seconds of shaking (the shaker should be chilly), pour the cocktail into a Martini glass. Serve immediately.

#### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

#### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
- Mediterranean Holiday Cocktail
- AHA National Homebrew Competition
- Blue Agave Soda

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- Beer Recipes
- Distilled Spirits
- Drink Recipes
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- [Miscellaneous](#)
- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
- [Wine Making](#)

---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)



-  [April 2007](#)
-  [March 2007](#)
-  [February 2007](#)

---

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---

-  [Boston Cocktails](#)
-  [Delectable Tidbits](#)
-  [Healthy Recipes 360](#)
-  [Homemade Wine and Beer](#)
-  [Still Smart](#)
-  [The Art of Drink](#)
-  [The Homebrew Site](#)

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## Amaretto Sour Cocktail

admin Drink Recipes

Here is another Amaretto cocktail that you can make with homemade [Amaretto Liqueur](#). If you don't have any homemade Amaretto, then you can use DiSaronno Originale instead. If you give away your own homemade Amaretto Liqueur as a gift, then you can provide this recipe (plus the [Amaretto Cosmo](#) recipe) as a serving suggestion.

Amaretto Sour

- 2 oz [Amaretto Liqueur](#) (or DiSaronno Originale)
- 1 oz Lemon Juice
- 2 Dashes Angostura Bitters

Add lemon juice, Amaretto Liqueur and Angostura Bitters into a cocktail shaker. Add ice cubes and shake vigorously. Serve immediately in a Martini glass (without ice) or cocktail tumbler (with ice cubes). Garnish with lemon slice plus Maraschino cherry. For best results use fresh squeezed lemon juice.

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
- Mediterranean Holiday Cocktail
- AHA National Homebrew Competition
- Blue Agave Soda

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- Beer Making
- Beer Recipes
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
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- [Ready Made Cocktails](#)
- [Wine Making](#)

---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)

-  [May 2007](#)
-  [April 2007](#)
-  [March 2007](#)
-  [February 2007](#)

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
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-  [Healthy Recipes 360](#)
-  [Homemade Wine and Beer](#)
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## Mojito

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The Mojito is a very popular cocktail. This is my version. It is made with fresh spearmint leaves, fresh limes, superior quality white rum and club soda.

It is best to prepare the Mojito in a highball glass because it is easy to judge how much ice to add when adding ingredients. The glass is a simple vertical shape.

Other recipes will call for more club soda. I found that it makes a better cocktail when I use these proportions. The recipe calls for the use of simple syrup. Please check the [Bar Mixers](#) page for the recipe. Note: You can also use granulated sugar, but the Mojito is best made with simple syrup.



### Mojito

- 10 - 12 Fresh Spearmint Leaves
- 1 1/2 oz White Rum
- 1 1/2 Tbsp [Simple Syrup](#) (or 4 tsp sugar)
- 1 Tbsp (1/2 oz) Fresh Lime Juice (juice from 1/2 lime)
- 4 oz Club Soda

Add mint leaves and simple syrup (or granulated sugar) into a highball glass. Muddle the mint leaves with a drink muddler to open up the mint to bring out the flavor. Add lime juice and rum. Add ice cubes to about the 2/3rds level of the glass, then top off with club soda. Garnish with a sprig of mint leaves and/or a slice of fresh lime. For best results use fresh squeezed lime juice.

Add mint leaves and [simple syrup](#) to a highball glass.

### Pages

- [Bar Mixers](#)
- [Bottles and Labels](#)
- [Equipment You Will Need](#)
- [Privacy Policy](#)
- [Straining and Filtering](#)
- [Sugar Syrup and Caramel Syrup](#)
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### Categories

- [Beer Making](#)
- [Beer Recipes](#)
- [Distilled Spirits](#)
- [Drink Recipes](#)
- [Healthy Meals](#)
- [Home Brewing](#)



Muddle the mint leaves with a drink muddler. Just bruise the mint enough to bring out the flavor. Don't overdo it. We don't want to fragment the mint and allow it to get into the drink.



Add the lime juice and rum.

- [Homebrew Associations](#)
- [Homebrew Competitions](#)
- [Homemade Liqueurs](#)
- [Liqueur Pastries & Desserts](#)
- [Miscellaneous](#)
- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
- [Wine Making](#)

---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
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- [March 2007](#)
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---

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---

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Now add ice to about the 2/3rds level of the highball glass.



Top off with cub soda, stir lightly and add garnish if desired. When stirring, take care to leave all the mint leaves under the ice. This way the ice will act as a barrier to keep from accidentally drinking the mint leaves.

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## Bramble

admin Drink Recipes

This is a quick and easy cocktail that you can make from homemade [blackberry liqueur](#). If you plan to make blackberry liqueur and give it away as a gift, then you can include this recipe. This drink recipe uses simple syrup, the recipe for which can be found on the [Bar Mixers](#) page. Note: You can use 4 tsp of sugar if you don't have simple syrup, but the Bramble is best made with simple syrup.

### Bramble

- 1/2 oz [Simple Syrup](#) (or 4 tsp sugar)
- 1/2 oz [Blackberry Liqueur](#)
- 1 1/2 oz Gin
- 1/2 oz Lemon Juice

Add simple syrup, blackberry liqueur, Gin and lemon juice to a glass tumbler. Add crushed ice, then stir and garnish with lemon slice and 2 blackberries. Serve with two small straws. For best results use fresh squeezed lemon juice. Alternately: for a more professional "bartender" version: add simple syrup, blackberry liqueur, Gin and lemon juice to a cocktail shaker. Add ice and shake. Strain into a glass tumbler over ice cubes (the reason being that you shake cocktails made with fruit ingredients and stir cocktails made with pure spirits).

Note: Other recipes call for the Bramble to be made with more lemon juice (1 - 1 1/2 oz). If you prefer a more sour version of the the Bramble, then you can make it with more lemon juice.

## Pages

- [Bar Mixers](#)
- [Bottles and Labels](#)
- [Equipment You Will Need](#)
- [Privacy Policy](#)
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- Ready Made Cocktails
- Wine Making

## Archives

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
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- May 2007
- April 2007
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## Blackberry Zinger

admin Drink Recipes

[Blackberry liqueur](#) is one of the most favorite of all the flavors of liqueur that I make so I developed a cocktail – the Blackberry Zinger. It is a favorite when we have company and serve drinks. Here's the recipe:

Blackberry Zinger:

- 1 oz Vodka
- 2 oz [Blackberry Liqueur](#)
- 1 1/2 oz Schweppes Tonic Water
- crushed ice / rocks

Garnish:

Add lemon zest twist or  
Take a small slice of fresh lemon and squeeze the juice into the drink, then drop the slice into the the glass

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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- [Ready Made Cocktails](#)
- [Wine Making](#)

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---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)

-  [August 2007](#)
-  [July 2007](#)
-  [June 2007](#)
-  [May 2007](#)
-  [April 2007](#)
-  [March 2007](#)
-  [February 2007](#)

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---

-  [Boston Cocktails](#)
-  [Delectable Tidbits](#)
-  [Healthy Recipes 360](#)
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## Salt Miner

admin Drink Recipes

This is a recipe for a blackberry liqueur cocktail that you can make with homemade [Blackberry Liqueur](#). It is a dry cocktail (not too sweet and fruity) that is served in a Martini glass rimmed with salt (like a Margarita). It is a very basic cocktail that you can make with common ingredients like Vodka and lemon juice.

Salt Miner

- 2 oz Vodka
- 3/4 oz [Blackberry Liqueur](#)
- 1/2 oz Dry Vermouth
- 1/2 oz Fresh Lemon Juice
- 3 Drops Angostura Bitters

Salt half the rim of a Martini glass. Add Vodka, Blackberry Liqueur, Dry Vermouth and fresh lemon juice into a cocktail shaker. Add ice and shake vigorously. Strain the cocktail into the glass and float 3 drops of Angostura Bitters.

## Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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- [Miscellaneous](#)
- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
- [Wine Making](#)




---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)



-  [May 2007](#)
-  [April 2007](#)
-  [March 2007](#)
-  [February 2007](#)

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---

-  [Boston Cocktails](#)
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-  [Healthy Recipes 360](#)
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-  [The Art of Drink](#)
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## Cherry Liqueur Cocktail – Singapore Sling

admin Drink Recipes

Making your own liqueurs is one thing, but if you can also provide cocktail recipes and serving suggestions ... that's even better! Here is a recipe for a Singapore Sling. This recipe is best made with [dark cherry liqueur](#).

### Singapore Sling

- 1 oz [Dark Cherry Liqueur](#)
- 2 oz Gin
- 1 oz Lemon Juice
- 1 Tbsp Powdered Sugar (confectioner's sugar)
- 4 oz Club Soda

Add Cherry Liqueur, Gin, lemon juice and sugar in a glass. Stir thoroughly to dissolve the sugar. Add club soda and serve over crushed ice.

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

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- Dried Black Currants
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Louis

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...

December 6th, 2007 | 9:28 am

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- [Wine Making](#)

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### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)

-  [July 2007](#)
-  [June 2007](#)
-  [May 2007](#)
-  [April 2007](#)
-  [March 2007](#)
-  [February 2007](#)

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---

-  [Boston Cocktails](#)
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## Fortified Cocoa

admin Drink Recipes

Here's an unusual recipe for cocoa. I call it "fortified" cocoa. It is made by saving the cocoa and vodka paste from a batch of chocolate liqueur or coffee liqueur. You can also try to repurpose the cocoa paste in other recipes. I have tried repurposing the cocoa in some brownies I made, but it was not successful. It wasn't so good in the brownies but it was good enough for this fortified cocoa recipe. The trouble is that most of the flavor gets infused into the liqueur and the remaining cocoa is weak.

"Fortified" Cocoa:

- 3 cups milk
- 3 tbsp cocoa paste
- 3/8 cup sugar
- 1/6 cup water
- Dash of salt
- 1/2 tsp vanilla extract

Save the cocoa paste from a batch of chocolate liqueur or [tropical coffee liqueur](#). In the filtering step I will use a paper towel as the filter.

### Pages

- [Bar Mixers](#)
- [Bottles and Labels](#)
- [Equipment You Will Need](#)
- [Privacy Policy](#)
- [Straining and Filtering](#)
- [Sugar Syrup and Caramel Syrup](#)
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### Categories

- [Beer Making](#)
- [Beer Recipes](#)
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Just "roll" it off the paper towel and save it in a glass or cup and cover with plastic wrap.



Add milk, sugar, salt, water and cocoa paste to a sauce pan. Stir with a wooden spoon to dissolve cocoa paste. When the color is uniform light brown, heat over a low flame until it is hot but not boiling.

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- Homemade Liqueurs
- Liqueur Pastries & Desserts
- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

## Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
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Stir frequently to prevent scorching. Turn off flame, add vanilla extract, stir and serve hot.



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## Blue Agave Soda

admin Non Alcoholic Drinks

This is an unusual recipe for a thirst-quenching non-alcoholic drink. It's sort of like a fizzy non-alcoholic margarita. It is made with fresh squeezed lime juice and fresh squeezed lemon juice and sweetened with Stevia and blue agave syrup. [Blue agave syrup](#) is a healthy alternative to sugar because it is natural, it is lower in calories than sugar and has a low glycemic index.

### Blue Agave Soda

- Juice from 1 lime
- Juice from 1/2 lemon
- 4 Stevia Packets
- 1/2 oz Blue Agave Syrup (sweeten to taste)
- 7 oz Club Soda

Squeeze fresh lime juice add fresh squeezed lemon juice into a water goblet. Add Stevia and blue agave syrup to sweeten. Then add club soda to about 3/4ths inch from the top. Stir to mix. Serve over crushed ice or ice cubes. Optionally, garnish with a sprig of fresh mint.

### Pages

- [Bar Mixers](#)
- [Bottles and Labels](#)
- [Equipment You Will Need](#)
- [Privacy Policy](#)
- [Straining and Filtering](#)
- [Sugar Syrup and Caramel Syrup](#)
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- [Miscellaneous](#)
- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
- [Wine Making](#)

---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)

-  [April 2007](#)
-  [March 2007](#)
-  [February 2007](#)

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-  [Boston Cocktails](#)
-  [Delectable Tidbits](#)
-  [Healthy Recipes 360](#)
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## Cranberry-Lime Fizz

admin Non Alcoholic Drinks

This is another non-alcoholic drink made with fresh squeezed lime juice and sweetened with blue agave syrup. [Blue agave syrup](#) is a healthy alternative to sugar because it is natural, it is lower in calories than sugar and has a low glycemic index. Cranberry juice concentrate is available online from a few sources. It is 4 to 5 times more concentrated as regular fruit juice – depending on the brand.

### Cranberry-Lime Fizz

- 1 1/2 oz Cranberry Juice Concentrate
- Juice from 1 lime
- 1 oz Blue Agave Syrup
- 7 oz Club Soda
- 2 [Stevia packets](#)

Add cranberry juice concentrate to a water goblet. Squeeze fresh lime juice then add blue agave syrup and Stevia extract to sweeten. Finally, and club soda to about 3/4ths inch from the top then stir to mix. Add crushed ice or ice cubes for a delicious chilled drink.

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
- Mediterranean Holiday Cocktail
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- Distilled Spirits
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- [Homemade Liqueurs](#)
- [Liqueur Pastries & Desserts](#)
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- [Non Alcoholic Drinks](#)
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---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)



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February 2007

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---

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## Non-Alcoholic Cocktail: Lemon and Tonic

admin Drink Recipes, Non Alcoholic Drinks

There are times when you will need to serve a non-alcoholic drink. Here's a recipe for a fun drink that will form a pronounced head and amuse your friends. Be careful not to use un-chilled tonic water or the head will overflow and make a mess. The Stevia-sweetened version makes a better head than the powdered sugar-sweetened version because the Stevia will dissolve more quickly, whereas the powdered sugar requires considerable stirring to dissolve completely. Use fresh tonic water for best results.

### Lemon and Tonic

- About 9 oz Schweppes Tonic Water
- 1 oz Lemon Juice
- 4 packets [Stevia Extract](#) for lower calorie version  
OR 2 Tbsp Powdered Sugar (confectioner's sugar)  
for regular version

Slowly add tonic water to a glass to avoid exciting carbonation, then add lemon juice. Carefully add Stevia Extract or powdered sugar by sprinkling into the glass. Stir gently to dissolve the sweetener or sugar. Finish by adding crushed ice. Un-chilled tonic water will make more of a head than chilled tonic water. Adding crushed ice before adding sugar will prevent a head from forming.

Well, here it is with a raging head ... it's fun to serve, very tasty and only mildly tart. Have a few laughs.

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
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- Sugar Syrup and Caramel Syrup
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- [Ready Made Cocktails](#)
- [Wine Making](#)

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---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
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- [March 2007](#)
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## Non-Alcoholic Cocktail: Pomegranate Fizz

admin Drink Recipes, Non Alcoholic Drinks

Here's a recipe for another non-alcoholic cocktail for those occasions when you need to serve a non-alcoholic beverage. It is similar to the [Lemon and Tonic](#) recipe in that it will form a pronounced head. For best results, use chilled ingredients. The Stevia-sweetened version makes a better head than the powdered sugar-sweetened version because the Stevia will dissolve more quickly, whereas the powdered sugar requires considerable stirring to dissolve completely. Use fresh club soda for best results.

### Pomegranate Fizz

- 1 1/2 Tbsp Pomegranate Juice Concentrate
- About 8 oz Club Soda
- 3 packets [Stevia Extract](#) for lower calorie version  
OR 2 Tbsp Powdered Sugar (confectioner's sugar)  
for regular version

Add sweetener or sugar to the bottom of a glass. Add pomegranate juice concentrate, then stir briskly to dissolve sugar or sweetener. Gradually add a little club soda and continue stirring to dissolve the ingredients. Continue adding the remaining club soda and stop stirring before adding the remainder. Finish by adding a little crushed ice or ice cubes.

This is a very delicious and refreshing non-alcoholic cocktail that you can whip together very fast.

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- Privacy Policy
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- [Ready Made Cocktails](#)
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### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
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- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
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- [June 2007](#)
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- [March 2007](#)
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## Lemon-Limeade

admin Drink Recipes, Non Alcoholic Drinks

This is my recipe for lemon-limeade. It is quick and easy and best of all, it's fresh. I buy limes and organic lemons from a local grocery store and keep them in the refrigerator. I also have a [Lime Squeezer](#) and a [Lemon Squeezer](#) to make the job go fast. The amounts can easily be doubled, tripled or quadrupled for a larger batch.

### Lemon-Limeade

- 1 Fresh lemon
- 1 Fresh lime
- 16 oz water
- Sweeten to taste with sugar, honey or low-calorie sweetener

Squeeze fresh lemon and fresh lime juice into a pitcher. Add water and sweetener, then stir thoroughly to mix. Serve over crushed ice or ice cubes. Garnish with a sprig of fresh mint if desired.

Lemon-Limeade is a very delicious and refreshing ... especially on a hot summer day!

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- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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- Ready Made Cocktails
- Wine Making

### Archives

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007

-  [March 2007](#)
-  [February 2007](#)

---

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---

-  [Boston Cocktails](#)
-  [Delectable Tidbits](#)
-  [Healthy Recipes 360](#)
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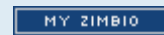
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## Pomegranate-OJ Soda

admin Drink Recipes, Non Alcoholic Drinks

This is another non-alcoholic drink made with pomegranate juice concentrate, fresh orange juice and club soda. It is naturally sweetened so no additional sweetener is needed. Pomegranate juice concentrate is available online. My favorite brand is FruitFast from [brownwoodacres.com](http://brownwoodacres.com). It is highly concentrated. Normally, water would be added to make pomegranate juice, but in this recipe club soda is added. It is loaded with antioxidants and is very delicious.

### Pomegranate-OJ Soda

- 1 1/2 oz Pomegranate Juice Concentrate
- 2 oz Orange Juice
- 8 oz Club Soda

Add 1 1/2 ounces of pomegranate juice concentrate to a water goblet followed by 2 ounces of orange juice followed by the club soda. Add crushed ice or ice cubes for a delicious chilled drink.

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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### Recent Posts

- Dried Black Currants
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- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
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---

### Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)



-  [May 2007](#)
-  [April 2007](#)
-  [March 2007](#)
-  [February 2007](#)

---

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---

-  [Boston Cocktails](#)
-  [Delectable Tidbits](#)
-  [Healthy Recipes 360](#)
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-  [Still Smart](#)
-  [The Art of Drink](#)
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## Strawberry Delight

admin Liqueur Pastries & Desserts

This is a quick and easy dessert that is delicious and unusual. It is made with kefir and fresh strawberries with a little sugar or sweetener plus [blackberry liqueur](#). But for the blackberry liqueur, it would be somewhat healthy and good for you.

- 4 oz Plain Unsweetened Kefir
- 1 oz Blackberry Liqueur
- Fresh Strawberries
- Sugar or Low-Cal Sweetener

Mix kefir, blackberry liqueur and sweetener in a bowl. Stir until everything is thoroughly mixed together. Slice about 4 or 5 medium to large strawberries in a dessert dish. Pour the kefir mix over the top. Serve immediately.



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- [Ready Made Cocktails](#)
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---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

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### Almond Liqueur Cookies

admin Liqueur Pastries & Desserts

#### Tasty Cookies From Macerated Chopped Almonds

When you make [almond liqueur](#), you can save the macerated chopped almonds and use them to make almond liqueur cookies. This is a very easy recipe because the cookies are made with prepared cookie dough available at most grocery stores. These cookies will be a big hit for parties and gatherings. They are a perennial favorite. Use Pillsbury Create 'n Bake™ cookie dough for Sugar Cookies.

1. Preheat oven to 350° F. Place the cookie dough in the freezer to chill it down very cold to make it easy to slice. Chilling the dough keeps it from getting sticky when it is handled. Place the chilled cookie dough on a cutting board and cut off the two metal clips from the ends, then carefully cut the plastic wrapper lengthwise to expose the dough.



2. Cut the roll into slices 1/4 to 5/16 inches thick. Be careful not to make them too thick because they will spread when baked. You should have about 16 slices when done.

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- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
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3. Spread them out on ungreased cookie sheets about 3 to 4 inches apart. Allow room for them to spread out when baked. Use the photo below as a guide for arranging them.



4. Now, bring out your baggie of saved chopped almonds from your batch of [almond liqueur](#). They will add a unique almond flavor with very little alcohol. Most of the alcohol will be baked off leaving only the remaining flavor.



5. Using a regular dinner table teaspoon, place a small amount (approximately 1 heaping teaspoon ... use a measuring spoon) in the center of each cookie on the cookie sheet. Don't overdo it. Use the photo below as a guide.

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---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

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---

- [Boston Cocktails](#)
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6. Bake for approximately 10 minutes or until the cookies are a golden brown color. When you start to see a light brown color around the edges, pull them out of the oven. Set them aside to cool for a few minutes.



7. Use a metal spatula and remove them from the cookie sheets and place on a paper plate or other ceramic plate or dish. Serve 'em warm ... they have a surprise in the center!



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## Blackberry Liqueur Pie

admin Liqueur Pastries & Desserts

In a previous post on [making blackberry liqueur](#), I mentioned that you could save the strainings when straining and filtering the liqueur after maceration. In this post I will show you how to make Blackberry Liqueur Pie.

In this example I used ready-made, refrigerated "unroll and bake" pie crust for 9 inch pies – available in the refrigerated section of your local supermarket. This is fast and convenient, but you can also make your own crust. Later, I will give you my recipe for a better organic pie crust. You will need two crusts for this pie.

Blackberry Liqueur Pie:

- 1 1/14 cups blackberry liqueur strainings (leftover from blackberry liqueur)
- 1 1/14 cups thawed (from frozen) blackberries
- 1 1/14 cups sugar
- 4 tbsp corn starch
- 4 – 5 tbsp butter

Important: Thawed blackberries are about half the volume of frozen blackberries so be sure to thaw the blackberries first, then measure them. Mix berries, sugar and corn starch in a bowl. Place into pie shell. Dot with butter. Cut top crust into strips, then criss cross strips for top crust. Bake at 375° for about 45 minutes.

### Step One: Mixing The Ingredients

First, preheat the oven to 375°. Next, add the sugar into a medium sized bowl.

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing



Add the thawed berries and then the leftover strainings, mix together partially then add the corn starch. Mix all the ingredients thoroughly.



### StepTwo: Preparing The Pie Shell

Line a metal pie pan or glass pie plate with one of the crusts. Just unroll it and gently press it into the plate. Dot the bottom of the crust with butter, then pour the mixture into the pie shell. Then dot the top of the pie filling with butter before putting on the top crust.

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- Homebrew Competitions
- Homemade Liqueurs
- Liqueur Pastries & Desserts
- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

### Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

---

### Blogroll

---

- Boston Cocktails
- Delectable Tidbits
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Roll out a second crust onto a cutting board, then using a knife, cut it down the middle, dividing it in half. Then, divide each half into 4 strips, approx 1 1/4 inch wide each.



Peel out 4 of the strips from one of the halves and place them onto the pie in a parallel arrangement, placing the longest strips near the center and the shorter strips towards the edges. Repeat the process for the other 4 strips in a crosswise manner.

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Turn the overlapping edges under the pie shell that lines the plate, then crimp down the edges all the way around for a neat crust.



### **Step Three: Baking The Pie**

Bake the pie for about 45 minutes, or until the crust is slightly browned. Cool for about 30 to 45 minutes at room temperature and serve ... you'll never be able to get this at Marie Calendars!



## Organic Pie Crust

Organic Pie Crust (ingredients for one crust):

- 1 1/4 cups organic pastry flour
- 9 tbsp very cold butter
- 2 to 3 tbsp ice cold water
- 1/2 tsp salt

Sift flour in a glass bowl. Mash butter into flour with a pastry blender (dough blender). When butter chunks are broken down to about split pea size, start to add 1 tbsp of ice cold water at a time, then add salt. When finished mixing, shape dough into a 4 inch disc on a smooth surface, lightly sprinkled with flour. Wrap with clear plastic wrap and place in refrigerator. Let chill for about half an hour, then roll out with rolling pin to about 13 inches in diameter. Line a glass pie dish with one crust. Make a second crust for the top of the pie.

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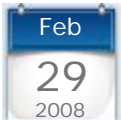
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## Blackberry Liqueur Turnovers: Part 1

admin Liqueur Pastries & Desserts

Some of the tastiest pastries you can make from the leftover strainings from [blackberry liqueur](#) are blackberry liqueur turnovers. They are very easy to make and they go over very big at parties and gatherings.



Two of the ingredients in the blackberry liqueur recipe is lemon zest and lemon juice. The strainings will contain small amounts of macerated lemon zest. Lemon is a very harmonious flavor with the blackberries. The lemon flavor is enhanced in this recipe by adding a lemon sugar glaze over the baked turnovers. That is one quality that makes this recipe special.

### Blackberry Liqueur Turnovers

Save the straining mash from blackberry liqueur in a Mason jar.

### Berry Filling Ingredients:

- 2 cups fresh or frozen blackberries
- 1 1/4 cups strained blackberry mash from liqueur batch
- dash of salt
- 3/8 cup water
- 4 teaspoons corn starch
- 4 tablespoons butter
- 3/4 cup sugar

### Berry Filling Preparation:

1. Mix the water, 2 cups fresh berries, salt and sugar in a saucepan and bring to a boil and cook for 2-3 minutes. Crush the berries with a wooden spoon while stirring. The berries should be softening and the liquid berry colored.
2. Whisk corn starch into the mixture. Make sure it is fully dissolved. Cook until mixture darkens and clarifies (until the lightness of the corn starch goes away).
3. Add butter, and stir until melted.
4. Remove from heat and add the berry mash from the

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

liqueur batch. Stir until all is coated with the glaze.

5. Chill until consistency of berry preserves – spreadable.

Lemon Glaze Ingredients:

- 4 tablespoons evaporated milk
- 2 teaspoon fresh squeezed lemon juice
- 2 cups confectioners sugar (powdered sugar)

Lemon Glaze Preparation:

Mix the evaporated milk and lemon juice in a small measuring cup (like 1/4 cup) and heat over flame until heated – not boiling, then gradually add to the sugar a few drops at a time until it is the proper consistency. Add a few drops of water at a time to thin, or add more powdered sugar to thicken. Set aside until after baking.

Turnover Crust – Use prepared pie crust rolls – 9 in dia., 2 to a box. Roll them out with a rolling pin until they are about 13 inches in diameter. Slice into 4 quarters. Then spread about 1 1/2 tablespoons of the berry filling over half of the slice, leaving about 1/2 inch margin around the edges. Fold the crust in half so it is in the shape of a pie wedge, then use the handle of the wooden spoon to crimp the edges. Then poke holes with a fork.

Preheat oven to 400°. Place turnovers on an ungreased cookie sheet and bake for about 15-20 minutes or until the crust is light brown around the edges. Remove from oven and spread the sugar glaze with a brush.

Makes about 32 – 36 turnovers

## Part I – Making the Filling

Shown below is a shot of the ingredients used in this recipe: sugar, corn starch, butter and blackberries. In this example I will be making a half-batch — in other words I divided the amounts of all the ingredients in half. I am using two boxes of pie crusts. There are 2 pie crusts per box. This half-batch will make 16 turnovers.

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## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
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Start by adding the blackberries, sugar and water in a saucepan.



Cook over a medium flame, crushing the berries with a wooden spoon.

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After a few minutes, whisk the corn starch into the mixture. Stir thoroughly until all the the corn starch is dissolved and the mixture clarifies (the corn starch is no longer white).



When the corn starch has thoroughly dissolved and the mixture begins to thicken, add the butter. Stir until melted.



Remove from heat and add the blackberry liqueur strainings from a batch of [blackberry liqueur](#). Stir thoroughly to mix all the ingredients.



Allow to cool in the refrigerator or freezer until the filling is the consistency of spreadable preserves.



[Continue to Blackberry Liqueur Turnovers – Part II](#)

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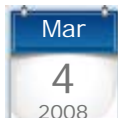
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### Blackberry Liqueur Turnovers: Part 2

admin Liqueur Pastries & Desserts

#### Part II – Making the Lemon Glaze

While the berry filling is cooling, prepare the lemon glaze. Shown below is a shot of the ingredients and a glass [citrus juicer](#): evaporated milk (condensed milk), powdered sugar (confectioner's sugar) and fresh lemon.



Use a small saucepan and add the evaporated milk and lemon juice. The sugar is off to the side in a measuring cup.

#### Pages

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- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
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#### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing



Carefully heat the liquid over a low flame to below boiling point. The sugar is in a glass bowl off to the side.



Gradually add to the sugar a few drops at a time and mix it into the sugar.

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- [Miscellaneous](#)
- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
- [Wine Making](#)

---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

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---

- [Boston Cocktails](#)
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When it is the proper consistency, set it aside until after baking.



[Continue to Blackberry Liqueur Turnovers – Part III](#)

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### Blackberry Liqueur Turnovers: Part 3

admin Liqueur Pastries & Desserts

#### Part III – Baking The Turnovers

##### Preparing the Dough

Spread a little flour over a cutting board or rolling surface and carefully unroll the pie dough. Tip: Make sure to check the expiration date of the pie dough. If it is too old and dry, it will crack and split when you try to unroll it.



Using a rolling pin, roll out the pie dough until it is thin (a thin crust is one of the qualities that will make a good turnover). It should be about 13 inches in diameter.

#### Pages

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- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

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- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing



Cut the dough into 4 quarters.



### Spread The Filling and Fold Each Turnover

Spread a small amount of berry filling on each quarter. Don't use too much, otherwise it will just spill out while baking. Use a little more than a tablespoon each.

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- Homemade Liqueurs
- Liqueur Pastries & Desserts
- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

### Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

---

### Blogroll

---

- Boston Cocktails
- Delectable Tidbits
- Healthy Recipes 360
- Homemade Wine and Beer



Leave about 1/2 inch to 3/4 inch margin all the way around the filling in each of the turnovers.



Fold each one over into a wedge.

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Use the handle of the wooden spoon to crimp down the edges to seal them.



Using a fork, poke some air holes in each one like in the shot below.



## Baking The Turnovers

Preheat the oven to 400°. Place the turnovers on an ungreased cookie sheet.



Bake for about 15 – 20 minutes or until the edges are a light brown color.



Remove from oven and spread lemon glaze over each one with a brush. Note the berry filling that oozed out during baking. I used too much filling on these.



Allow to cool for about 10 – 15 minutes and serve fresh and warm.



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## Coffee Liqueur Brownies

admin Liqueur Pastries & Desserts

This is a recipe you can make with either your own [homemade coffee liqueur](#) or with Kahlua® or [homemade Kahlua](#). Brownies are perfect as a liqueur pastry to make with coffee liqueur.



This recipe is made from scratch – not from a mix – and therefore of good quality. It is relatively quick and easy, too.

### Ingredients:

- 6 tbsp unsweetened cocoa
- 1/4 cup butter
- 1 cup sugar
- 1/2 tsp vanilla extract
- 1/4 tsp salt
- 1/3 cup flour
- 2 eggs
- 1 cup raw pecan halves
- 1/4 cup homemade coffee liqueur or Kahlua®

Add the cocoa powder to a mixing bowl. Melt the butter in a saucepan over a low heat being careful not to overheat. Keep the heat just enough to melt the butter. Add the butter to the cocoa powder and mix thoroughly with a rubber spatula until the butter and cocoa forms a thick paste.

Next, add the eggs, sugar, flour, salt and vanilla extract. Thoroughly mix all ingredients into a smooth batter. Finally, add the coffee liqueur and pecans and fold it all together into the batter.

Preheat the oven to 325°. Use an 8 inch x 8 inch glass baking dish or metal pan and flour it to keep the brownies from sticking to the pan. Use Crisco® or other vegetable fat product or spray it with a light coat of Pam® non-stick spray, then flour the baking dish or pan. Add the batter to the baking dish or pan, and then bake for 40 to 45 minutes. Use a toothpick to check them. Poke the toothpick into the brownies and pull it out.

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- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

The brownies will be done when the toothpick comes out clean. If they are not done, continue to bake and check every 3 to 4 minutes with the toothpick.

After baking, set aside to cool. When the brownies are only slightly warm, cut into 2 inch squares.

Shown below is a shot of the ingredients:



Melt the butter in a saucepan over a low heat.



Make sure the butter is completely melted and then add melted butter and cocoa to a mixing bowl.

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---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
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- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
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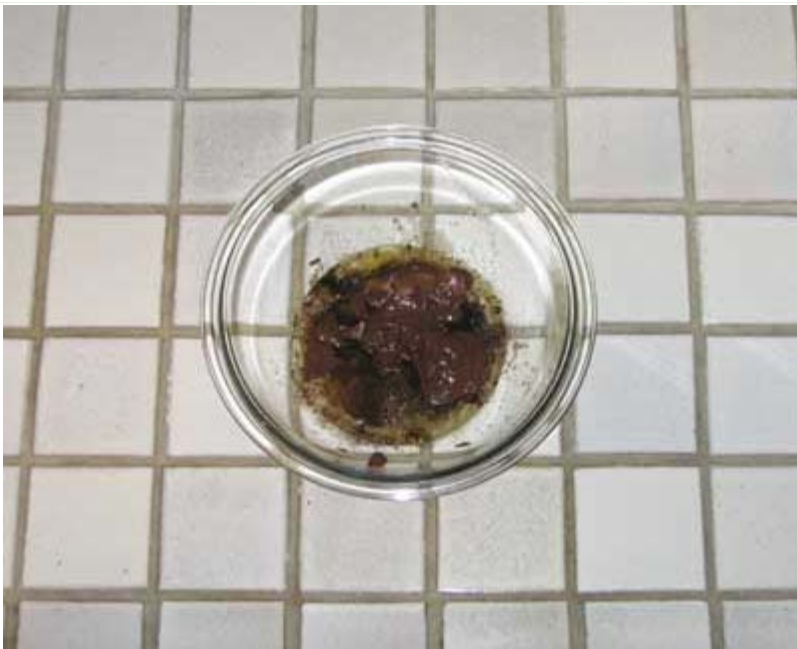
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Mix cocoa and butter with a rubber spatula into a smooth paste.



Add flour, sugar, eggs, vanilla extract and salt.

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Thoroughly mix all ingredients into a batter.



Next, add the pecans and liqueur. Use either your own homemade coffee liqueur or Kahlua®.



Thoroughly mix everything together.



Preheat the oven to 325°. Flour an 8 x 8 baking dish to keep the brownies from sticking when they are baked. You can use a vegetable fat product like Crisco® or a non-stick spray like Pam®.





Pour the mixture into the floured baking dish.



Bake at 325° for about 40 – 45 minutes. Poke a toothpick into the brownies to check to see if they are done. If the toothpick comes out clean, pull them out of the oven immediately.



Allow to cool for 15 minutes or so, then slice into 2 inch squares.



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## Healthy Pizza

admin Healthy Meals

This pizza recipe is a healthy pizza. Pizza can be healthy. This recipe uses organic pizza crust and organic Mozzarella cheese plus tomato paste with olive oil. Tomato paste is rich in the antioxidant, lycopene, which has been shown to have health benefits. Lycopene is also fat soluble. So by adding a little olive oil to the tomato paste helps increase the body's absorption of lycopene.



You should be able to find all of the ingredients at local supermarkets and health food stores. When buying the tomato paste, be sure to read the label. Choose a brand that does not use any artificial ingredients, additives or preservatives. The brand I chose for this example was a cheap store brand sold at Von's supermarket. I checked the labels of 2 other major brands at the time and they had additives like citric acid and HFCS (high fructose corn syrup). It is remarkable that this simple brand of tomato paste was a better choice.

### Healthy Pizza Ingredients:

- 1 Organic Pizza Crust (12 inch dia)
- 1 can tomato paste (6 Oz)
- 1 lb Sweet Italian Sausage
- 6 oz Organic Mozzarella Cheese (shredded)
- 1 Onion
- 10 oz mushrooms (sliced)
- Olive Oil
- Seasoning (Salt, Basil)

### Directions:

Grill or broil the sausage. While the sausage is cooking, chop the onion, then add the chopped onion and mushrooms to a frying pan. Season with salt and Basil, then saute over a medium heat until cooked soft. Preheat oven to 400° F. Spread tomato paste over the pizza crust and add 1 1/2 tbs of olive oil while spreading. Top first with Mozzarella cheese, and then the cooked vegetables. After sausage is cooked, allow to cool slightly then dice. Add diced sausage as the final topping. Bake for 10-15 minutes.

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- Privacy Policy
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- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

Shown below is a shot of all the ingredients. Starting in the lower left corner and going clockwise: Sweet Italian Sausage, Organic Mozzarella cheese, sliced mushrooms, olive oil, tomato paste, Basil, onion and Organic Pizza crust.



Start by grilling the sausage. Remember to cook it thoroughly because it is pork. I am using an outdoor grill but you can also broil it in the oven on a broiler.



Chop the onion .

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- [Homemade Liqueurs](#)
- [Liqueur Pastries & Desserts](#)
- [Miscellaneous](#)
- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
- [Wine Making](#)

---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

---

## Blogroll

---

- [Boston Cocktails](#)
- [Delectable Tidbits](#)
- [Healthy Recipes 360](#)
- [Homemade Wine and Beer](#)
- [Still Smart](#)
- [The Art of Drink](#)
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---

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Add the chopped onion and the mushrooms to a frying pan. Season with salt and Basil (or other seasoning if you prefer), then saute over a medium flame until cooked.



Shown below is a shot of the sauted vegetables. Set aside for the moment.

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- [Comments RSS](#)
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By now, the sausage should be done..



Now is a good time to preheat the oven to 400° F. Shown below is a shot of the organic pizza crust.



Open the can of tomato paste and spread it onto the pizza crust with a [rubber spatula](#). At this time add 1 1/2 tbsp of olive oil while spreading. Mix it and spread it at the same time. Work in a spiral motion from the center out.



Spread the tomato paste and olive oil mixture evenly over the crust.



Shown below is a shot of the pizza crust with the tomato paste and olive oil mixture spread over the pizza crust. It is now ready to add the toppings.



Next, add the shredded organic Mozzarella cheese.





The first topping is the sauted vegetables.



Distribute the cooked vegetables evenly over the surface.



The next topping is the cooked sausage. Dice the sausage by cutting each sausage into 3/8 inch slices, then quartering each slice.



Shown below is a shot of the pizza ready to cook. By now the oven is probably ready. Place it in the oven and bake for 10 – 15 minutes.



Shown below is a shot of the finished pizza. It's delicious and healthy. Cut into six slices and serve hot.



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## Simple Spaghetti

admin Healthy Meals

This simple spaghetti recipe is quick and easy and can be prepared in about 30 minutes. By using prepared spaghetti sauce and ground beef, you can make this delicious meat sauce fairly easily. The spaghetti sauce is tomato and basil marinara with mushrooms and meat. All you do is simmer the sauce with added mushrooms, cook the spaghetti and the meat, and then then serve.



For the spaghetti sauce, I chose a tomato and basil variety. I am adding my own mushrooms, so I chose a variety without mushrooms. Spaghetti sauce comes in 24, 25 and 26 oz sizes. Any of these sizes should do fine.

### Simple Spaghetti Recipe

- 2 jars Spaghetti Sauce (24 - 26 oz size)
- 1 lb Spaghetti
- 10 oz Sliced mushrooms
- 1 lb Ground beef
- 2 cloves Garlic
- 4-5 Bay leaves
- Seasoning (salt, Basil)

**Spaghetti:** In a large pot, add 1 gallon of water. Bring to a boil and add spaghetti. Boil spaghetti for 9 minutes then drain in a colander.

**Sauce:** Add 2 jars spaghetti sauce, mushrooms and Bay leaves to a large saucepan and simmer for 20 minutes. While the sauce is simmering, chop the garlic and saute in a frying pan over a medium heat until it is softened and light tan in color. Immediately add ground meat to the frying pan. Season the meat with salt and Basil. Stir briskly and break up the meat until it is fully cooked. Set the pan aside on an incline to allow all the fat to separate at the bottom of the pan. Remove all the fat with a spoon and discard. Add the cooked meat to the sauce after it has simmered.

Serve spaghetti topped with meat sauce. Remove any Bay leaves before serving.

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
- Mediterranean Holiday Cocktail
- AHA National Homebrew Competition
- Blue Agave Soda

### Recent Comments

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- Jan Ooms on [Homemade Kahlua: Part 4](#)
- admin on [Almond Liqueur Recipe: Part 1](#)
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- admin on [Homemade Kahlua: Part 1](#)

### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

Shown below is a shot of the ingredients: spaghetti sauce, mushrooms, ground beef and spaghetti. Not shown is the seasoning and Bay leaves.



Begin by simmering the sauce. Add the sauce, mushrooms and Bay leaves to a large saucepan and simmer over a medium heat for 20 minutes.



Next, chop the garlic. It is a good idea to begin heating the water for the spaghetti at this time.

- Homebrew Associations
- Homebrew Competitions
- Homemade Liqueurs
- Liqueur Pastries & Desserts
- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

## Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

---

## Blogroll

---

- Boston Cocktails
- Delectable Tidbits
- Healthy Recipes 360
- Homemade Wine and Beer
- Still Smart
- The Art of Drink
- The Homebrew Site

---

## Meta

---

- Register
- Log in



Saute the garlic in a frying pan over a medium heat.



When the garlic is softened and is a light tan color, add the ground beef to the frying pan.



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- [Comments RSS](#)
- [WordPress.org](#)

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Season the meat with salt and Basil, then cook it thoroughly, stirring briskly while breaking it up.



Add a little salt to the water for the spaghetti, then when it begins to boil, add the spaghetti. Boil for 9 minutes.



Below is a shot of the stove with everything cooking.



After the meat is cooked, set the frying pan on an incline to allow all the fat to separate and collect at the bottom. Remove it with a spoon and discard all the fat. We want a low fat, healthy meat sauce.



Add the cooked meat to the sauce after it has simmered for 20 minutes.





Stir the cooked meat into the sauce.



After the spaghetti has boiled for 9 minutes, drain it into a [colander](#).



Serve immediately. Remove any Bay leaves when serving the meat sauce.



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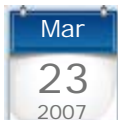


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- Downloads
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## Sugar Syrup and Caramel Syrup



admin



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Following are my recipes for Standard Sugar Syrup and Standard Caramel Syrup. Standard Sugar Syrup and Standard Caramel Syrup are used for making liqueurs. Why do I call it "Standard" syrup? Because when you sweeten your liqueurs, you need a sweetener that is consistent from batch to batch. If your syrup varies in sweetness and viscosity from batch to batch, then your liqueurs will vary in sweetness and viscosity... simple!

Tip: Use a 2 qt Mason Jar for these recipes



### Standard Sugar Syrup:

Standard sugar syrup must not be confused with "[Simple Syrup](#)". It is similar to simple syrup, but is formulated especially for homemade liqueurs, while simple syrup is strictly a bar mixer used for making cocktails and contains more water than Standard Sugar Syrup. Standard Sugar Syrup could also be called "high viscosity sugar syrup". It is intended to be sweeter and more viscous than simple syrup. To make Standard Sugar Syrup, add 3 1/2 cups of distilled water to a one gallon saucepan and heat with medium flame. Gradually add 7 cups of granulated sugar one cup at a time, stirring it with a [wooden spoon](#) to dissolve each cup as the sugar is added. Bring to a boil and continue boiling for about

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
- Mediterranean Holiday Cocktail
- AHA National Homebrew Competition
- Blue Agave Soda

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- admin on [Homemade Kahlua: Part 1](#)

### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

12-15 minutes until you have less than 8 cups of syrup. Remove from flame and pour into a 2 quart Mason jar, then add distilled water to reach 7.5 cups. In a 2 qt. Mason jar, the level will be just at the bottom of the "neck" of the jar – 1/2 cup below the brim (use the photo above as a guide).

Target volume: 7.5 cups of sugar syrup.

Stir thoroughly to homogenize the mixture. Keep lid closed to avoid water evaporation which can lead to crystallization.

Note: If you try to use a 1 to 1 ratio of granulated sugar to finished syrup, then the syrup will crystallize. To permit storage for future use and prevent crystallization, make sure the finished syrup has a little water in it like the recipe above. Boil until volume is (at or) less than target volume, and then add distilled water until target volume is reached.

### Standard Caramel Syrup:

Put 6 cups of sugar into a large saucepan or boiling pot. On an adjacent burner, heat 6 cups of water in another saucepan. You will need the water to be just under boiling point shortly.

Heat the sugar over a medium flame stirring constantly with a large wooden spoon while the sugar melts. Gradually increase the stirring speed until the sugar changes to a light brown liquid. At this point, the sugar may begin to give off steam but there may still be lumps of unmelted sugar. Turn the flame off so that the sugar will not become overcooked and discolored. Continue stirring until all the sugar is melted.

When all the sugar is melted and the caramel is a golden brown color; GRADUALLY add 6 cups of hot (near boiling) water. You must add the water very very slowly and continue to stir the melted sugar while the water is being added. Care must be taken to:

1. Avoid the pot boiling over and
2. Avoid hot caramel being splattered all over the place and
3. Continue stirring to avoid any premature hardening of the caramel in spots

When all the water has been added, turn the flame back on and let the syrup boil for about 15 minutes.

After 15 minutes, pour the liquid into a Mason jar and check the volume.

Target volume: 6 3/4 cups of caramel syrup

Note: Boil until volume is (at or) less than target volume, and then add water until target volume is reached. Stir thoroughly to homogenize the mixture. Keep lid closed to avoid water evaporation which can lead to crystallization.

Note: Color should be fairly dark and viscosity not too thick. Once a standard has been established for color and viscosity, hold to this standard for all batches. Sweetness, color and viscosity should be consistent.

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- Homemade Liqueurs
- Liqueur Pastries & Desserts
- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

### Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

---

### Blogroll

---


- Boston Cocktails
- Delectable Tidbits
- Healthy Recipes 360
- Homemade Wine and Beer
- Still Smart
- The Art of Drink
- The Homebrew Site

---

### Meta

---

- Register
- Log in

-  [Entries RSS](#)
-  [Comments RSS](#)
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## Straining and Filtering

admin

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Straining and filtering home made liqueurs is a skill you will find that you will learn over time. The object is to do it as efficiently as possible to achieve the desired result. There is a really good article on filtration techniques at Gunther Anderson's website here: <http://www.guntheranderson.com/liqueurs/filters.htm>. You'll find that you'll use coffee filters most of the time.

The kind of coffee filters I use are 8-12 cup basket filters along with a coffee maker funnel commonly found on many home coffee makers:



The filter funnel in this photo is made by [Bunn-O-Matic](#), but similar ones are also made by Mr. Coffee, Proctor-Silex, Black & Decker, etc. But using coffee filters is the last step.

### Straining

If there is a lot of fruit pulp or solids from nuts, seeds and herbs, then you will probably want to use an ordinary kitchen strainer first. I will generally use a regular stainless steel saucepan or pot with the strainer:

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
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- AHA National Homebrew Competition
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- admin on [Homemade Kahlua: Part 1](#)

### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing



After straining you may want to use a metal coffee filter:



This is an insert that you put in the coffee filter funnel in place of a paper filter. I find that this will speed up the filtering process because it will trap a lot of pulp and small solids that would normally clog a paper filter. When the metal filter starts to get clogged, simply pour the remaining unfiltered liqueur back into the saucepan or pot then rinse it off in the sink, then continue filtering. It goes very fast.

## Filtering

If I am filtering fruit liqueurs, I will usually filter first using paper towels before using coffee filters. Then, as a final step I will use coffee filters. Going about it this way will generally make the process go smoothly.

## Repeating a Step

If you find that any step goes slow or sluggish, you might want to repeat the same step. For example, when I strain and filter [blackberry liqueur](#), I will usually use this routine:

1. Once through a kitchen strainer
2. Twice through a metal coffee filter

- Homebrew Associations
- Homebrew Competitions
- Homemade Liqueurs
- Liqueur Pastries & Desserts
- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

## Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

---

## Blogroll

---

- Boston Cocktails
  - Delectable Tidbits
  - Healthy Recipes 360
  - Homemade Wine and Beer
  - Still Smart
  - The Art of Drink
  - The Homebrew Site
-

3. Once through paper towels
4. Twice through coffee filters

This will generally make the succeeding steps go faster and smoother. Overall the job will get done more efficiently and thoroughly.

### Yield

No matter what, you will find that you will lose some of the liqueur through straining and filtering. For example, when making a batch of [blackberry liqueur](#), the batch starts out at 5 cups, then it slowly gets whittled down to about 3 cups by the time I finished straining and filtering.

### Clarification ... Wait Before Bottling

When bottling the liqueur, I will want the purest, clearest liqueur possible ... because I want the highest quality I can produce. Usually I will not bottle immediately, rather I will let the liqueur age and clarify for several weeks. When I am ready to bottle I will rack the liqueur. Racking is the process of letting all the sediments settle to the bottom and pouring or siphoning off the clarified liqueur off the top. I find that when making [blackberry liqueur](#), that approximately the bottom 1/4 to 1/3 of the jar is too foggy to bottle.

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### Bar Mixers

admin

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### Simple Syrup

Simple syrup is used for cocktail recipes and not for homemade liqueurs. It is very similar to [standard sugar syrup](#) except for the fact that simple syrup has more added water.

The recipe for simple syrup is very simple:

- 1 cup of water
- 1 cup of granulated sugar

Add water to a saucepan and bring it to a boil. Add the sugar and stir until it is dissolved. When the sugar is completely dissolved and the mixture clarifies, turn the flame off and remove from the stove. Allow to cool. You can boil the mixture for a little while longer to boil off some of the water if a sweeter and more viscous syrup is more desirable.

### Sweet and Sour Mix

How many times have you seen commercially available bar mixers in a store on the shelf? Did you know that you can make your own sweet and sour mix?

This is a very simple recipe made with common household ingredients that can save you a lot of money and time. This is a very fast and easy recipe that you can make at home!

Just use ordinary table sugar for the [simple syrup](#) (see above) then combine with fresh squeezed lime juice and lemon juice.

Combine 1 cup of simple syrup with 1/2 cup fresh squeezed lemon juice and 1/2 cup fresh squeezed lime juice. Refrigerate when done.

For a professional touch, bottle it in a 500 ml or 750 ml wine bottle (see photo).



Sweet and Sour Mix

### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
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### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing

- 1 cup [simple syrup](#)
- 1/2 cup fresh lime juice
- 1/2 cup fresh lemon juice

Combine ingredients and store in refrigerator.

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- Homemade Liqueurs
- Liqueur Pastries & Desserts
- Miscellaneous
- Non Alcoholic Drinks
- Ready Made Cocktails
- Wine Making

---

## Archives

---

- September 2010
- December 2009
- July 2009
- April 2009
- March 2009
- February 2009
- January 2009
- December 2008
- November 2008
- September 2008
- August 2008
- June 2008
- May 2008
- April 2008
- March 2008
- February 2008
- January 2008
- December 2007
- August 2007
- July 2007
- June 2007
- May 2007
- April 2007
- March 2007
- February 2007

---

## Blogroll

---


- Boston Cocktails
- Delectable Tidbits
- Healthy Recipes 360
- Homemade Wine and Beer
- Still Smart
- The Art of Drink
- The Homebrew Site

---

## Meta

---

- Register
- Log in

-  [Entries RSS](#)
-  [Comments RSS](#)
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### Equipment You Will Need

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If you want to make your own homebrew beer and liqueurs, you'll need some basic equipment. Following is a description of some of the equipment and utensils I have found to be necessary along with others that, although may not be necessary, nevertheless make the job a lot easier.

#### Liqueur Making:

Measuring Cup – used for measuring ingredients



Measuring Cups

#### Pages

- Bar Mixers
- Bottles and Labels
- Equipment You Will Need
- Privacy Policy
- Straining and Filtering
- Sugar Syrup and Caramel Syrup
- Terms of Use

#### Recent Posts

- Dried Black Currants
- The Worldwide Hops Shortage is Over
- Mediterranean Holiday Cocktail
- AHA National Homebrew Competition
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#### Categories

- Beer Making
- Beer Recipes
- Distilled Spirits
- Drink Recipes
- Healthy Meals
- Home Brewing



Measuring Spoons



Set of Wooden Spoons – for mixing ingredients and for making sugar syrup on the stove.



Set of Metal Strainers – used for straining liqueurs.

- [Homebrew Associations](#)
- [Homebrew Competitions](#)
- [Homemade Liqueurs](#)
- [Liqueur Pastries & Desserts](#)
- [Miscellaneous](#)
- [Non Alcoholic Drinks](#)
- [Ready Made Cocktails](#)
- [Wine Making](#)

---

## Archives

---

- [September 2010](#)
- [December 2009](#)
- [July 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [September 2008](#)
- [August 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)
- [April 2007](#)
- [March 2007](#)
- [February 2007](#)

---

## Blogroll

---

- [Boston Cocktails](#)
- [Delectable Tidbits](#)
- [Healthy Recipes 360](#)
- [Homemade Wine and Beer](#)
- [Still Smart](#)
- [The Art of Drink](#)
- [The Homebrew Site](#)



Mesh Colander – used for general purpose straining



Rubber Spatulas





Funnel – used for bottling



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## Meta

---

-  [Register](#)
-  [Log in](#)
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Lemon Zester – for making lemon zest.



Coffee Maker Funnel (available from [Bunn-O-Matic](#)). This is a necessity for filtering liqueur.



Metal Coffee Filter – one of the basics ... needed for straining liqueur.



Chopper – perfect for chopping nuts and seeds



Coffee Grinder – works fast for chopping almonds, apricot pits and cinnamon sticks





Mortar and Pestle – For manual grinding of seeds and herbs



Citrus Juicer



Cherry Pitter – a necessity for pitting raw cherries



Scale – sometimes the recipe calls for amounts by weight.



Eyedropper – For precise measurement for adding extracts to your homemade liqueurs. Some extracts (like chocolate extract) are very potent and can ruin your work if overdone. Sometimes you have to measure these by a number of drops. There are approximately 32 drops of water per 1/4 teaspoon. Sometimes a recipe will call for less than 1/4 teaspoon. This is where the eyedropper comes in handy.



Viscosimeter – shown here with a stopwatch ... this is for checking the viscosity of your home made liqueurs. This is a Dupont M50 cup ... (equivalent to a Zahn #2 viscosity cup) ... available from distributors of automotive refinishing supplies. Sold to the body shop trade for checking paint viscosity. Look in the yellow pages under "Automobile Body Shop Equipment & Supplies".



## Beer Making

Beer Brewing Kit



Stainless Steel Brewing Pot ... or Lobster Pot



Metal Spoon



Stainless Steel Whisk



Bottle Rinsers



Terra Tray – 24 inch diameter



## **Bartending / Entertaining**

Lime Squeezer



Lemon Squeezer



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