

LIQUEUR

Ingredients:

- Liqueur flavoring
- 750 ml Vodka or other neutral grain spirit
- Sugar
- Water
- Glycerin (optional)

Strength of Liqueur:

The strength of your finished liqueur is determined by the proof of the base spirit you use. You can reduce the strength by adding water.

Sweetening:

The easiest way to get sugar to dissolve in your liqueur is by making a simple syrup made using 2-parts sugar to 1-part water. Simmer the sugar and water while stirring constantly until the sugar is dissolved. Wait until the syrup has reached room temperature before adding it to your liqueur.

Instructions:

1. Combine the liqueur flavoring and vodka (or base spirit of choice).
2. Stir in your sugar syrup a little at a time until your liqueur is sweet enough to your liking.
3. Bottle the liqueur.
4. Allow the liqueur to sit for at least 1 week for the full flavor to come through.

** For a smoother liqueur with more body, add 1-2 Tbsp. of glycerin to the finished product.