

**Herb's Recommended Recipes
DIY LIQUEUR**

Decatur Package Store ~ 1220 Clairmont Rd ~ Decatur GA 30030 ~ 404-633-5250

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SIMPLE SYRUP

1 part sugar
1 part water

Place in saucepan & bring to a boil slowly, stirring to dissolve the sugar completely. Refrigerate.

MARGARITA SYRUP

1 cup sugar
1 cup water
Half of an orange zest

Combine all ingredients, bring to a boil & let cool. Store in refrigerator.

HOMEMADE KEY LIME MIX

1 part simple syrup (recipe above)
1 part Nellie & Joe's Key West Lime Juice

Combine & refrigerate.

KEY LIME SIMPLE SYRUP

2 parts sugar
1 part water
2 1/2 cups Key Lime juice
1/4 cup orange juice

Combine sugar & water in saucepan & bring to boil slowly, dissolving sugar completely. Combine 1 1/2 cups of the simple syrup with the Key lime & orange juice in a pitcher & mix well. Refrigerate.

LEMON SYRUP

1 cup sugar
1 cup water
1 1/2 cups fresh lemon juice

Bring sugar & water to a boil. Simmer over low heat, stirring until sugar dissolves. Pour the syrup into a heatproof bowl & let cool to room temperature, then stir in fresh lemon juice. Keeps well in refrigerator.

LEMON THYME SYRUP

1 1/2 cups water
1 cup plus 2 tablespoon sugar
3/4 ounce lemon thyme sprigs
3/4 ounce fresh lemon juice

In a saucepan bring sugar & water to a boil, dissolving sugar. Add the thyme, cover & let stand for at least 2 hours or overnight. Add the lemon juice & strain the syrup. Refrigerate. Serve with drinks, dressings, sorbet.

GINGER LIME SYRUP

4 ounces fresh ginger, peeled & thinly sliced (about 1 cup)
1 cup fresh lime juice
1 cup sugar

In saucepan, combine the ginger, lime juice & sugar & bring to a boil. Boil for 2 minutes. Let cool to warm, then puree in a blender. Pour the puree into a fine strainer & press on the ginger to extract as much syrup as possible. Serve with drinks, seafood, chicken, especially great with rum & mango juice.

HOMEMADE SOUR MIX

1 cup simple syrup cooled
1 cup fresh lemon juice
1 cup fresh lime juice

In a large, clean container, combine simple syrup, lemon juice & lime juice. Cover & store in refrigerator for up to 10 days. Use to make your favorite drink recipes.

AMARETTO LIQUEUR

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

Peel lemon, leaving inner white skin on fruit. Cut lemon rind into 2 x 1/4-inch strips. Combine lemon rind strips, sugar & water in medium saucepan. Bring to a boil, cover, reduce heat, & simmer 30 minutes. Remove from heat & discard lemon rind strips. Cover & chill well. Add vodka & remaining ingredients to chilled mixture. Stir well. Store in an airtight container at room temperature at least 1 week before serving. Yields 6 cups.

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BLUEBERRY LIQUEUR

16 ounces frozen blueberries
1 1/2 cups vodka
1/2 lemon peel, sliced & scraped
3/4 cups simple syrup (made with 1 part sugar & 1/2 part water)
3 whole cloves

Let blueberries completely thaw. Pour berries & any juice from the bag into a bowl. Crush with a fork, & place in a large jar. Add vodka, lemon peel and cloves. Cover & let stand for 3 months, shaking gently every couple of days to prevent settling. After 3 months strain & add simple syrup to liqueur & age for at least 1 month. Strain again & bottle.

CRÈME DE MENTHE

1 1/2 teaspoons peppermint extract
1/2 teaspoon green food color
1 1/2 cups vodka
2 cups sugar

Make syrup of 2 cups sugar & 2/3 cup water. Bring to a boil & let cool. Add extract & vodka & mix well. Add food coloring & stir. There is no waiting to use. If you prefer white Crème de Menthe, omit the food color.

QUICK GINGER BEER

6 cups water
1 pound fresh ginger, peeled, coarsely chopped (about 2 1/2 cups)
1 cup brown or white sugar
Crushed ice
1 lime cut into 6 to 8 wedges

Bring water to boil in large saucepan. Finely chop ginger in processor. Transfer chopped ginger to large glass or ceramic bowl. Add boiling water & stir to blend. Cover loosely with foil & let ginger mixture stand at cool room temperature 24 hours. Strain ginger liquid into large pitcher, discard solids in strainer. Add sugar to liquid & stir until sugar dissolves. Fill glasses with crushed ice & pour ginger beer over ice. Serve each glass of ginger beer with lime wedge to squeeze over or try adding some dark rum.

HOMEMADE KAHLUA

3 cups sugar
3 cups water
10 teaspoons instant coffee
1 (750ml) bottle Smirnoff vodka
6 teaspoons pure vanilla

Mix sugar, water & coffee together & bring to a slow boil. Turn the heat down & simmer 1 hour. Remove from heat, cover liquid with plastic wrap. Let sit for 12 hours, then remove wrap (it will pick up film from the top). Add vodka & vanilla, stir well. Bottle in dark bottles.
Yield: 1 1/2 quarts.
Immediately drinkable.

HOMEMADE CRANBERRY LIQUEUR

1 1/2 cups Smirnoff vodka
16 ounces cranberries
1 1/2 cups sugar
3/4 cup water
1/2 lemon peeled (rind only, no pith)
1/4 orange peeled (rind only, no pith)
1 cinnamon stick
1/8 teaspoon ground allspice

Chop the cranberries in a blender or food processor, lowest setting, until consistency of grits. Pour into clean jar that has a lid. Add the lemon & orange peelings & spices. Pour vodka over mixture. Boil sugar & water together until sugar is dissolved, let stand a minute & measure 1 1/2 cups into the jar. Seal the jar quickly. Let the mixture steep for 4 weeks, shaking lightly each day. Store in a dark place.
Yield: about 4 cups.
Immediately drinkable.