

Homemade Liqueurs And Infused Spirits Innovative Flavor Combinations Plus Homemade Versions Of Kahli 1 2 A Cointreau And Other Popular Liqueurs

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It was just too smoky for my palate. As soon as I tasted Maybe Sammy's La Finca, I knew I found my winner for creating a recipe. The coffee ice cream was infused with Mr. Black Cold Brew Coffee Liquor ...

Liquor-flavored ice cream: The next big thing?

Instead of the usual beers found in the cooler, learn how to make red, white, and blue jello shots for July 4th this year.

How To Make Red, White, & Blue Jello Shots For Fourth Of July

A half-dozen Mason jars line the top shelf of Toni Dash's pantry. Others, like the jar of vodka infused with ripe pears and a generous helping of spices, are bursting with vivid colors that make ...

Love infusions in your cocktails? Bring that skill home

You need just three ingredients—berry-flavored vodka ... A punch recipe that marries limoncello, a bright and slightly syrupy Italian liqueur, with vodka, sugar, and crushed black peppercorns ...

30 thirst-quenching, crowd-pleasing punch recipes

As with flavored vodkas, most options available for purchase taste cloying and artificial. But homemade fruit liqueur can be a wondrous thing—all you need is fruit, vodka, and simple syrup.

Honor Your Summer Fruit by Turning It Into Liqueur

From rows of berries destined for the jam pot, to tiny cucumbers ripe for plunging into a dill-infused vinegar liquor – there ... as a base for this week's recipe, and I won't be hanging ...

Recipe: Make our strawberry and rhubarb vodka

Foodies will soon be able to enjoy one-of-a-kind doughnuts infused ... vodka - complete with passionfruit jam, a sprinkle of toasted coconut and a caramelised pineapple ring. Liqueur brand ...

A dessert just for grown-ups: Pineapple VODKA-infused doughnuts are set to launch - with passionfruit jam and a juicy caramelised ring

Rooftop bars and outdoor terraces have been buzzing since reopening and now the weather has caught up, we can actually enjoy sitting outside - without relying on a blanket and hot water bottle.

Best rooftop bars and outdoor terraces to visit in London and the UK this summer

She's a recipe developer. But she discovered years ... Then you can build multi-layered cocktails easily: one infused liquor, one infused syrup and a bit of fresh juice. During the past year ...

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Add your favorite flavors and sweeteners to vodka, brandy, whiskey, and rum to make delicious homemade liqueurs. Andrew Schloss shows you simple techniques for making liqueurs using standard kitchen equipment, providing hundreds of recipes for blending your own flavored spirits with cinnamon, chocolate, honey, peaches, or anything else that might suit your fancy. Learn how easy it is to make your own versions of Baileys, Triple Sec, and Kahlúa, or try your hand at creating new and unique flavor combinations. Cheers!

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In *Infused Booze*, Kathy Kordalis teaches you how to enhance your cocktails and brighten up any home bar. It's so simple to infuse your own spirits – all that's required is a glass bottle, your spirit of choice and a little imagination and time. Savour the decadent Cherry Gin, or take summer refreshments to the next level with Lime and Lemongrass Gin. Make your own Licorice Whiskey for the perfect digestif or spice up your parties with Jalapeño Vodka. Most infusions take just 10 minutes to prepare and are ready to drink in just three days. Best of all, Kathy has included a bespoke cocktail for each recipe, to make sure you get the most out of your flavoured booze. With a flavoured beverage to suit any occasion, *Infused Booze* is full of ideas to boost your spirits.

Black Rose, Blood Orange Tequila & Soda, Kentucky Apple Sour: the newest trend in cocktails is creating your own! Now, the editors of *DrinkoftheWeek.com* have concocted the only guide that teaches you to create your own infallible thirst-quenchers. Using a simple system of basic ratios, you will learn to: Mix new flavor combinations for the perfect new blend using the Flavor Profile Chart as a guide Master advanced mixology techniques from infusing liquors at home to creating custom-flavored syrups Serve the perfect drink every time, whether it kicks off a rowdy party or winds down a romantic evening! With only nine ratios to master, you'll shake, stir, roll, and build literally thousands of unique and exceptional cocktails. All you need is a good thirst, an active imagination--and this guide!

This vibrant little book, filled with innovative ideas and recipes, as well as tips for shaking, stirring, and chilling, reveals how to combine spirits such as vodka and rum with fruits, flowers, herbs, and spices to create superior liqueurs. 17,500 first printing.

Create your own delicious liqueurs. Pattie Vargas and Richard Gulling provide recipes for over 100 home-crafted cordials to suit every occasion, from cinnamon coffee liqueur to spiced blackberry brandy, and pineapple rum to black walnut liqueur. The simple instructions and insightful tips will have even beginners filling bottles with after-dinner joy. Learn to use your flavored liqueurs to spice up main dishes or add an extra pop of flavor to timeless desserts, and be sure to invite some friends over to enjoy a few sips.

Create your own signature blends at home with the fully updated and newly expanded edition of *The Home Distilling and Infusing Handbook*, featuring dozens of creative infusion recipes! Like to dabble, invent, experiment, and concoct? Like to drink? Move beyond bartending and learn how to combine alcohol with herbs, spices, fruit, and more to create your own custom blends! This book guides you step-by-step through the process of creating unique and delicious alcoholic infusion and blends as well as infused cordials and cremes. No fancy degree or equipment required! Also, learn how to make your very own whiskey blends. Includes fifty unique recipes from some of today's leading mixologists, including: Smoked Bacon Bourbon, October Apple Liqueur, Horseradish Vodka, Silver Kiwi Strawberry Tequila, Cucumber Gin, Cherry Whiskey, and Blueberry Bourbon. Cheers, and bottoms up!

A complete guide to home uses for neutral spirits, from infusions and tinctures to cocktails and cleaning solutions. A bottle of rectified alcohol, like *The Good Reverend's Universal Spirit* from Tamworth Distilling, is a bottle of possibilities. In these pages, you'll discover over 100 recipes for infusions, tinctures, cocktails, cordials, elixirs, punches, and even household cleaners. This handbook will teach you to replicate famous liqueurs and classic cocktails, and help you prepare perfect garnishes and celebratory toasts. With step-by-step instructions and photos, you'll learn processes culinary, scientific, and alchemical to improve everything from your parties to your health. You'll learn the processes of osmosis and dissolution that create the perfect infusions. You'll be given the secrets to prep for guests lists of 1 or 100. You'll be guided through pairing your alcoholic creations with the rhythms of nature. Yes, with a bottle of purified spirits, you'll be able to purify your own human spirit. These recipes explain not just the flavor benefits of their ingredients, but also the spiritual and supernatural. Discover the meanings of herbs, the ratio of the Fibonacci sequence, and the effects of moon phases, among so much more. Come for the drinks, but stay for the magic.

Great adventures often start with a drink—including Alice's expedition down the rabbit hole, which began with a sip of a curiously labelled tippie. *Drink Me* invites you to do the same; learn how to mix 20 cocktails that will fill you with wonder and childish glee at the surreal flavor combinations, while amassing the perfect selection of drinks for your own spirit-soaked Mad Hatter's tea party. We have delved into the depths of the Pool of Tears in search of the most magical ingredients and sumptuous flavors, and after some sage advice from a helpful caterpillar, have compiled a list of recipes that would be regularly enjoyed by the inhabitants of Wonderland. *Drink Me* includes concoctions for every palate and occasion, no matter your drinking predilection. Perfect pre-dinner aperitifs are in abundance, including *The Queen of Hearts*, a sweet, refreshing drink with bitter undertones, and *Painting The Roses Red*, a bubbly highball of sharp raspberry and gin flavors, softened with a hint of rose water. We explore the hallucinogenic properties of Absinthe in our ode to the unknown, *The Mushroom*, a strong mix of aniseed, rose, and complex herbal flavors, while we reminisce over the taste of our childhood with drinks such as *Bread and Butterfly Pudding* and the *Unbirthday Cake Martini*. *The Duchesses Soup* is a refined take on the punch bowl, while we make a refreshing palate cleanser in the form of *The Caucus Chaser*, a sticky plum and chestnut sharpener low enough in alcohol that you can greedily gulp it without even a hint of regret. *Drink Me* includes everything you need to know for throwing your own Alice in Wonderland-themed cocktail party, including cocktail party advice and techniques for mixing and decorating your drinks. Put on your Cheshire grin and get ready to head down the rabbit hole with your copy of *Drink Me* in hand.

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