

STRAWBERRY VODKA

This recipe is very similar to Limoncello, but since it uses strawberries which are naturally sweeter (duh) it doesn't require as much simple syrup. It is easy to make, delicious, and whatever time of year you have it, you can't help but think about summer! This recipe will also work with other fruits and berries such as peaches, pears, and raspberries. Give it a shot!

INGREDIENTS:

1 Liter Vodka (unflavored, and not the "cheap" stuff)
4 Pints fresh Strawberries (or fruit of your choice)
2 Cups White Sugar
1 Cup Water
2 Mason Jars, 1 Liter each

DIRECTIONS:

Rinse strawberries, remove any greenery, and cut into halves or quarters. Place half of the strawberries in each Mason jar, then add vodka. Allow to infuse at room temperature for 2 days or so.

Line a strainer with layers of cheesecloth and decant the vodka mixture into a large mixing bowl. Use the back of a spoon to squeeze as much of the juice out of the berries as you can.

Make the syrup by bringing the water and sugar to a boil over medium heat and boiling for 15 minutes. Once the syrup has cooled, taste the vodka mixture and add syrup until it tastes the way you like it.

Store in Mason jars or sealed bottles. Best served after being in the freezer for a few hours or on ice.