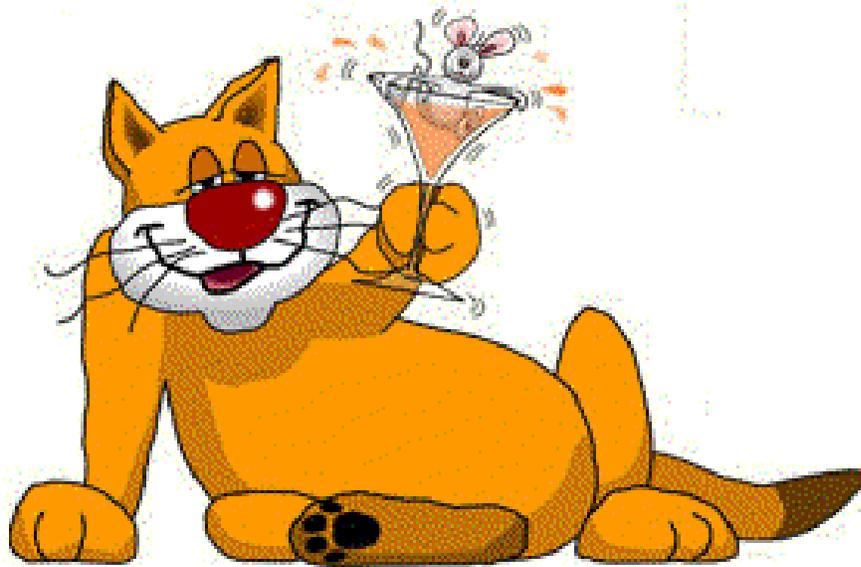


# *Booze Blends*

Yvonne Oots and Stephanie Cordray



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# Amaretto

1 ½ cups sugar / 340.2 gr  
¾ cup water / 180 ml  
2 cups vodka / 500 ml

2 cups brandy / 500 ml  
4 tsp almond extract / 20 ml

## Procedure

- 1 Combine sugar and water in a heavy saucepan. Bring to a boil over medium heat. Reduce heat and simmer until sugar has completely dissolved, about 3 minutes. Remove from heat and let cool to room temperature.
- 2 Combine sugar syrup, vodka, brandy, and almond extract. Pour into bottles and cap tightly. Let age at least 1 month before serving.
- 3 Combine sugar and water in a heavy saucepan. Bring to a boil over medium heat. Reduce heat and simmer until sugar has completely dissolved, about 3 minutes. Remove from heat and let cool to room temperature.
- 4 Combine sugar syrup, vodka, brandy, and almond extract. Pour into bottles and cap tightly. Let age at least 1 month before serving.

Degree of Difficulty: Easy

## Nutrition Facts

Serving size: Entire recipe (21.1 ounces).

Amount Per Serving	
Calories	1450.77
Calories From Fat (0%)	0
% Daily Value	
Total Fat 0.2g	<1%
Saturated Fat 0.01g	<1%
Cholesterol 0mg	0%
Sodium 9.53mg	<1%
Potassium 9.51mg	<1%
Total Carbohydrates 299.94g	100%
Fiber 0g	0%
Sugar 299.4g	
Protein 0g	0%

## Recipe Tips

## Author Notes

Almond Liqueur

# Anisette

2 Tbsp. crushed star anise / 28.3 gr  
3 cup vodka / 750 ml

2 cup sugar / 500 ml  
1 cup water / 250 ml

## Procedure

- 1 Combine crushed star anise and vodka in a jar. Cover tightly and let steep in a cool, dark place for 2 weeks. When steeping period is complete, strain and filter the liquid.
- 2 Combine sugar and water in a heavy saucepan. Bring to a boil over medium heat. Reduce heat and simmer until sugar has completely dissolved, about 3 minutes. Remove from heat and let cool to room temperature.
- 3 Combine sugar syrup and filtered vodka mixture. Pour into bottles and cap tightly. Let age at least one month before serving.

Servings: 32

Yield: 32 ounces

Degree of Difficulty: Easy

## Nutrition Facts

Serving size: 1/32 of a recipe (3.5 ounces).

Amount Per Serving	
<b>Calories</b>	55.81
Calories From Fat (0%)	0
% Daily Value	
<b>Total Fat</b> 0.07g	<1%
Saturated Fat 0.01g	<1%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 0.44mg	<1%
<b>Potassium</b> 6.38mg	<1%
<b>Total Carbohydrates</b> 12.71g	4%
Fiber 0.06g	<1%
Sugar 12.48g	
<b>Protein</b> 0.07g	<1%

## Recipe Tips

Tips

1 oz. serving

## Author Notes

Licorice Liqueur

# Fall Spice Cordial

1/2 cup	light brown sugar / 113.4 gr	1/2 tsp	ground nutmeg / 2.38 gr
1/2 cup	white sugar / 113.4 gr	1/4 tsp	ground cloves / 1.19 gr
2 1/4 cups	apple juice / 560 ml	1/2 tsp	ground allspice / 2.38 gr
1 tsp	1 vanilla extract / 5 ml	1/2 tsp	dried, chopped orange peel / 2.38 gr
1 tsp	ground cinnamon / 4.76 gr	1 cup	brandy * / 250 ml
1/2 tsp	ground ginger / 2.38 gr	1/2 cup	vodka / 125 ml

## Procedure

- 1 Bring brown sugar, white sugar and apple juice to a boil over medium-high heat. Add cinnamon, ginger, nutmeg, cloves, allspice and orange peel. Boil for 4 minutes and remove from heat. Let stand until just warm. Transfer to a clean 1 qt. (1 liter) aging vessel. Add vanilla, brandy and vodka. Cover tightly and let stand for 1-4 weeks. Filter out solids before bottling.

Degree of Difficulty: Moderately difficult

## Nutrition Facts

Serving size: Entire recipe (36.4 ounces).

Amount Per Serving	
<b>Calories</b>	1669.09
<b>Calories From Fat (1%)</b>	16.5
	<b>% Daily Value</b>
<b>Total Fat</b> 1.32g	2%
Saturated Fat 0.47g	2%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 59.73mg	2%
<b>Potassium</b> 762.59mg	22%
<b>Total Carbohydrates</b> 275.58g	92%
Fiber 3.13g	13%
Sugar 261.35g	
<b>Protein</b> 0.99g	2%

## Recipe Tips

Tips: \*Use white or a lite brandy.

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