

# Basic Liqueur Recipe: Procedures and Tips

## Recipe A: Straight Liqueur – No Cream – Slow Method

### Hardware

- Aging Jug – At least 1 liter, made of either glass or a plastic that doesn't leech weird flavors into alcohol
- Cotton filters – old cotton t-shirts cut into squares about 6" x 6" works best – make sure that they are CLEAN – coffee filters work for liqueurs made WITHOUT fruits ONLY
- Final mixing jug – At least 1.75 liters, made of either glass or a plastic that doesn't leech weird tastes into alcohol
- Funnel
- Mesh strainer that fits into funnel (optional, but much faster)
- Food processor (optional, but will maximize flavor of liqueur)

### Software

- 750 mL (fifth) of liquor of at least 40% (80 proof) alcohol by volume (ABV) – see section below on picking the best liquor
- 2 cups of sugar – regular beet sugar (sucrose)
- 2 cups of water – distilled or bottled works best – avoid tap water, especially if chlorinated
- Flavorant(s) – see chart below for volumes based on ingredients

### Procedure

- 1 Use food processor to combine flavorants. If the flavorants are already mashed or a fine powder, skip this step.
- 2 Add flavorants and the liquor to the aging jug, cap it shut, shake to mix for about 15 seconds, and then set the jug aside to age for at least 2 weeks. KEEP OUT OF SUNLIGHT.
- 3 After the 2+ weeks are up, nest the mesh strainer into the funnel, and set the funnel into the final mixing jug.
- 4 Set the filter into the mesh strainer and then slowly pour the contents of the aging jug into the filter. Do not let the liquid come above the top of the filter.
- 5 If the filter gets clogged up, carefully gather the filter up and squeeze the liquid through the filter and then discard the contents of the filter. You may reuse the filter (especially the cotton t-shirt variety), but you should thoroughly rinse the filter first.
- 6 Once the contents of the aging jug are filtered, add the sugar and water. Add the sugar first as the water can then be used to rinse any sugar that might get stuck in the funnel.
- 7 Cap and age the final mixing jug for at least 24 hours before drinking.

### Consuming

- Consume straight, cold, or mixed
- Mix with like-ingredients
- Mix 1 part liqueur, 2 parts cream and die happy

### Final ABV

$$\text{Final ABV} = \text{Liquor ABV} \div 2.3$$

### Liquor Types – When to Use What

Rum – White (Bacardi Silver)	Use for fruity liquors (with brandy), especially with berries (like blueberries, raspberries, blackberries, etc.) or citrus
Rum – Gold (Bacardi Gold)	Use for non-berry (pineapple, apple, banana, etc.) fruity liquors, spices like coffee, chocolate, vanilla, and cinnamon
Rum – Spiced (Kraken Black)	Use for spiced liquors that would go well with vanilla, or any fruity liquors to be drunk with cream, or pineapple
Scotch Whiskey (Lagavulin 12)	Use in small-batch liqueurs that are meant to mimic a fruity pie (apple pie, peach cobbler, etc.)
Canadian Rye (Crown Royale)	Use in large-batch liqueurs that would otherwise use Scotch, or in liqueurs using spices especially vanilla
Bourbon (Buffalo Trace)	Avoid Bourbon – except maybe strong dessert spices like peppermint, or spearmint
Brandy, Cognac (E&J – XO)	Use for fruity liqueurs made from berries, as well as spiced liqueurs, especially coffee, chocolate, cinnamon, nutmeg
Extra Dry Gin (Seagram's)	Use similarly to Bourbon or use if making schnapps – blend with vodka to ensure that you don't overpower the flavorant
Vodka (Svedka)	Usually avoid vodka – it has no flavor. If making a schnapps, blend it with gin, or use pure vodka. See schnapps table.

### Flavorants – How Much to Use

Most Fruits	Approximately 1 cup after mashing, more if mellow flavor
Pineapple	Use the whole pineapple after peeling and coring
Banana	Use 1-2 bananas. The flavor won't be as strong as you think.
Ground Dried Spices	Use approximately 2-3 tablespoons, unless you're making schnapps. See schnapps table for more information.
Whole Spices	1 stick of cinnamon, or half a vanilla bean sliced and minced, or heaping 1/8 cup of ground coffee beans (use good coffee)
Fresh spices	1/8 – 1/4 cup of leafy spices – bake in 200°F oven for 20 minutes to kill microbes: 80 proof might not be enough

### Schnapps

Follow same instructions as above, except make the following changes:

- 1 Reduce water to 1.5 cups
- 2 Increase sugar to 2.5 cups
- 3 Double to Triple spice amount
- 4 Gin works for mint-based schnapps, be cautious with gin for other spices: consider vodka

### Scaling

Scale all software by same factor  
Final volume is 2.3 x liquor volume

## Recipe B: Straight Liqueur – With Cream – Slow Method

### Hardware

- Same materials except for the following:
- Ensure that all aging jugs are freezer-safe

### Software

- Same ingredients as without cream except the following:
- Eliminate the 2 cups of water and replace it with 2 cups of heavy whipping cream or half-and-half

### Procedure

- 1 Follow the same procedure as without cream except for:
- 2 In step 6, instead of adding water, add cream.
- 3 In step 7, instead of capping an aging for 24 hours, cap and age for at least 72 hours in the kitchen freezer.
- 4 Once the mixture has aged 72 hours, shake the bottle before serving to ensure the mixture mixes

### Tip

If you use heavy whipping cream, the mixture might congeal slightly in the freezer. There is nothing wrong with this, but it might be inconvenient to pour. If you use straight half-and-half, the mixture might freeze in the freezer, depending on your freezer's temperature setting. For best results, use approximately 1-part cream, 1-part half-and-half. If your freezer stays above 0°F, you should be safe with straight half-and-half. As a rule of thumb, the more cream, the better it tastes

## Recipe C: Straight Liqueur – No Cream – Fast Method: Experimental Batches

### Hardware

- Home-use whipped cream dispenser
- 2 Quart-sized canning jars with 1 sealable lid
- Funnel
- Mesh strainer that fits into funnel (optional, but much faster)
- Food processor (optional, but will maximize flavor of liqueur)
- Cotton filters – old cotton t-shirts cut into squares about 6" x 6" works best – make sure that they are CLEAN – coffee filters work for liqueurs made WITHOUT fruits ONLY

### Software

- 1 cups of liquor for fruit recipe or 4/3 cups of liquor for spice recipe
- 1/3 cup of fruit flavorant or 3/4 teaspoon of spice or Scale down whole spices by 3
- 2/3 cup of sugar – regular beet sugar (sucrose)
- 2/3 cup of water – distilled or bottled works best – avoid tap water, especially if chlorinated
- Whipped Cream N<sub>2</sub>O cartridge

### Procedure

- 1 Combine flavorants in food processor to combine
- 2 Add liquor and sugar to the whipped cream dispenser and then stir until dissolved.
- 3 Add the flavorant to the dispenser and seal per manufacturer's directions.
- 4 Following the manufacturer's instructions, discharge the N<sub>2</sub>O charge into the dispenser.
- 5 Shake the dispenser for 30 seconds to thoroughly combine ingredients.
- 6 Let the canister sit for 15-30 minutes.
- 7 Following the manufacturer's instructions, dispense the contents into the canning jar.
- 8 Using the mesh strainer with the cotton filter in it, strain the contents that were added to the canning jar and save liquid.
- 9 Add saved liquid to the canning jar along with the water.
- 10 Let jar sit for 60 minutes before consuming.

### Adding Cream

It is possible to add cream to a fast-liqueur like this, but it's important to understand how whipped cream dispensers work.

N<sub>2</sub>O is nitrous oxide and it is fat soluble. That means that it will dissolve into the cream. This should make sense anyway since this is a whipped cream maker, and the two things that make whipped cream are N<sub>2</sub>O and cream.

If you add cream to this, you'll make a thin, alcohol infused, and probably incredibly delicious, whipped cream. If you let it sit out at room temperature afterward, it'll likely un-whip and be a cream liqueur.

To do this, replace the water in this recipe for cream. After step 8, add the cream and the saved liquid back into the canister, seal it, use another charge, shake the canister, and then let it sit for about 15 minutes in the fridge. Then enjoy.

**Experimenting with flavors:** When considering new liqueurs, if the flavors work as jams, jellies, pies, or cobblers, then they probably work as liqueurs. Beware of things like S'mores that taste good but are made of distinct, non-melded flavors.

## Popular Recipes

<p style="text-align: center;"><b>Raspberry Lemon</b></p> <ul style="list-style-type: none"> <li>· Flavorants:             <ul style="list-style-type: none"> <li>○ 1.25 cups raspberries</li> <li>○ Juice of 1 lemon</li> </ul> </li> <li>· Liquor:             <ul style="list-style-type: none"> <li>○ Fifth (750 mL) Bacardi Silver</li> </ul> </li> <li>· 3 Cups of sugar</li> <li>· No water</li> <li>· 250 mL can Perrier</li> <li>· 2-3 cubes (1") of ice</li> </ul> <p>Follow Recipe A instructions, except don't add any water and use 3 cups of sugar instead of 2. Final product will be syrup-like. Once complete, add the ice to a glass, pour in ½ cup of liqueur, and then the can of Perrier. Gently stir with a spoon to combine. Drink before you have to share.</p>	<p style="text-align: center;"><b>Apple Pie</b></p> <ul style="list-style-type: none"> <li>· Flavorants:             <ul style="list-style-type: none"> <li>○ 4 medium-sized ripe granny smith apples</li> <li>○ ½ tbsp. butter</li> <li>○ 1 tsp ground cinnamon</li> <li>○ 1 cinnamon stick</li> <li>○ 1 fresh Mexican or Tahitian Vanilla Bean</li> </ul> </li> <li>· Liquor:             <ul style="list-style-type: none"> <li>○ Fifth (750 mL) Crown Royale (tastes like pie crust!)</li> </ul> </li> </ul> <p>Core and thinly slice the apples (keeping the peel). Add the apple slices, butter, and ground cinnamon to a saucepan on medium heat and cook until the apples are aromatic, soft, and starting to brown. Remove from the heat, and add the contents of the saucepan, the cinnamon stick, the vanilla bean (sliced, scraped, and minced), and the liquor to an aging jug, and let it sit for 2-3 weeks. Then strain through a cotton cloth filter, squeezing the filter at the end to squeeze out as much juicy goodness as possible. Discard the filtered contents, and add the liquid back into the aging jug along with the sugar and water. Let it sit for 2-3 days. Then serve cold (from refrigerator).</p>
<p style="text-align: center;"><b>Orange-Cinnamon Dream</b></p> <ul style="list-style-type: none"> <li>· Flavorants:             <ul style="list-style-type: none"> <li>○ 2 cups fresh-squeezed orange juice (~7 oranges)</li> <li>○ 1 cinnamon stick</li> </ul> </li> <li>· Liquor:             <ul style="list-style-type: none"> <li>○ 2.5 cups Bacardi Silver</li> </ul> </li> <li>· 3 Cups of sugar</li> <li>· No water</li> </ul> <p>Strain the pulp from the orange juice, add it and the sugar to a medium saucepan on medium heat and stir until dissolved. Then, add this mixture and the cinnamon stick and liquor to the aging jug and let it sit for about 4 weeks. Fish out the cinnamon stick, and enjoy. It'll be extra sticky. Serve cold.</p>	<p style="text-align: center;"><b>Limoncello or Limacello</b></p> <ul style="list-style-type: none"> <li>· Flavorants:             <ul style="list-style-type: none"> <li>○ 7 large organic lemons or 10 large organic limes</li> </ul> </li> <li>· Liquor:             <ul style="list-style-type: none"> <li>○ Fifth (750 mL) 190 proof Everclear (Indiana or Class 6)</li> </ul> </li> <li>· 3.5 Cups of sugar</li> <li>· 3.5 Cups of Distilled Water</li> </ul> <p>Thoroughly wash the lemons and limes with room-temperature water. Then, carefully zest the lemons/limes to remove the zest without removing any of the white pith underneath. Add the zest and Everclear to the aging jug for 2-3 weeks. In a medium pot on medium heat, add the sugar and water and stir until all the sugar dissolves. Then, add that to a glass jug at least ¾ of a gallon in volume and let it cool below 100°F. Then, strain out the zest from the aging liquid and add the liquid to the jug with the sugar water. Shake gently to combine and let this mix sit for 2-3 days. Then, transfer the mixture to smaller bottles. This is best served from the freezer: ice cold.</p> <p>Note: Final ABV is 30%. You're going to get hammered. Fast.</p>
<p style="text-align: center;"><b>Peach-Almond Amaretto</b></p> <ul style="list-style-type: none"> <li>· Flavorants:             <ul style="list-style-type: none"> <li>○ 1.5 cups sliced peaches (pit removed)</li> <li>○ 0.75 cups raw, unsalted almonds</li> </ul> </li> <li>· Liquor:             <ul style="list-style-type: none"> <li>○ Half of a Fifth (375 mL) Bacardi Gold</li> <li>○ Half of a Fifth (375 mL) E&amp;J XO Brandy</li> </ul> </li> </ul> <p>Follow recipe A. Mash up the peaches and crush up the almonds into small pieces. Then, add the peaches, almonds, and liquor to the aging jug and let it sit for 3-4 weeks. Strain the contents, and add the strained liquid, sugar, and water into a jug and let it sit for 2-3 days. For best results, serve this liqueur cold and mixed 1-part liqueur, 2-parts cream (or half-and-half).</p>	<p style="text-align: center;"><b>Peppermint Schnapps</b></p> <ul style="list-style-type: none"> <li>· Flavorants:             <ul style="list-style-type: none"> <li>○ ½ cup dried peppermint leaves</li> </ul> </li> <li>· Liquor:             <ul style="list-style-type: none"> <li>○ Fifth (750 mL) Seagram's Extra Dry Gin</li> </ul> </li> </ul> <p>Follow Recipe A verbatim using these ingredients.</p> <p>Best served by adding this to hot chocolate or coffee or as an additive to brownies. Peppermint flavor is rather mild.</p>
<p style="text-align: center;"><b>Pirate Cream</b></p> <ul style="list-style-type: none"> <li>· Flavorants:             <ul style="list-style-type: none"> <li>○ 1 fresh Mexican or Tahitian Vanilla Bean</li> </ul> </li> <li>· Liquor:             <ul style="list-style-type: none"> <li>○ Fifth (750 mL) Kraken Black Spiced Rum</li> </ul> </li> <li>· 3 Cups of sugar</li> <li>· No water</li> <li>· 2 Cups of Heavy Cream or Half-and-Half (or a combo)</li> </ul> <p>Slice, scrape, and mince the vanilla bean and add it and the rum to the aging jug. Let it sit for 5-7 days. Strain and add the liquid back to the jug plus the sugar and cream. Shake to dissolve, and let sit for 24 hours. Shake before serving. Serve ice cold (from the freezer). Compare this to Bailey's and weep.</p>	<p style="text-align: center;"><b>Invent Something New and Delicious?</b></p> <p>Send an email to <a href="mailto:lucky.liqueur@gmail.com">lucky.liqueur@gmail.com</a> and share the recipe with the world!</p>