Peach Vodka

Vodka is a perfect vehicle for the sweet flavors and bright colors of ripe summer-time peaches, soaking up all the juicy elements from the fruit in a matter of days. If unsure if you’ve let your vodka steep enough to absorb the flavors from the peach, try testing a small amount with seltzer. If you can taste the peach, it’s ready for all sorts of fresh and fruity cocktails!

Ingredients

- 3-4 fresh peaches, depending on size
- 1 750ml bottle of good quality Vodka
- 2 tbsp granulated sugar
- 2 whole cloves
- 3 whole allspice berries

Wash the peaches and cut in half to remove the pit. Slice each half into two equal wedges. Place your peaches in the bottom of a large glass jar. Add sugar, cloves and allspice before adding the vodka and sealing tightly. Place out of direct sunlight and let steep for 7-10 days. Once infused, strain the vodka through cheesecloth and discard the peaches. Finished vodka will keep indefinitely in an airtight decanter or jar.