



# Fruit Infused Alcohol

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Infusing alcohol at home is an exciting and simple way to experiment with different flavors and really spice up your cocktails or create liqueur that you may even want to sip on it's own. Don't be afraid to try different fruits and spices in multiple combinations in varying types of distilled alcohols. Keep track of what you do so you can replicate successes and avoid combinations you don't like. Personalized home infused alcohols in a swing top bottle can make excellent homemade gifts. And of course, if you have any questions at any point, don't hesitate to give us a call, send us an email, or stop in for some friendly expert advice.


## Kit Ingredients

### Provided Equipment:

- 1 One-gallon wide-mouth glass jar
- Plastic lid for glass jar
- 2 - Cheesecloth
- 2 - 16 oz EZ cap clear glass bottles
- Small plastic funnel

### Ingredients For You To Provide

- 1 cup to liter of vodka or other distilled spirit (see note at end of document)
- Fruit, spices, herbs, etc - whatever flavor you want to infuse!
- Optional - sugar or simple syrup if you are making a liqueur (Note: To make simple syrup, simply heat equal parts white sugar and water until simmering and sugar dissolves)

 Please make sure that your kit contains these items. Please call us at 608-257-0099 before infusing if any item is missing. Thanks!

## Directions

0. Make sure that whatever infusion herbs, spices, or plants you are using are edible and non-toxic. We recommend using organic ingredients whenever possible to avoid any pesticide toxins infusing into the alcohol with the fruit or spices.
1. Wash the fruit or herbs with water to remove any dirt or pests. If using a larger fruit, chop into chunks or slices to fit in the glass infusion jar and increase the surface area contact with the spirits.
2. Add prepared fruit to the one-gallon wide-mouth resealable glass jar. For fruit, use about 2 cups of fruit per liter of spirit. For herbs or spices, you'll need less to achieve the same strength of flavor, maybe even just a few sprigs or ounces.
3. (Optional) Add sugar or simple syrup to the jar with the fruit.
4. Pour the distilled spirit into the jar to completely submerge the infusion ingredients.
5. Secure the lid onto the glass jar and store the infusion jar out of sunlight and shake or stir it periodically (usually at least once a day).
6. Some herb and spice infusions may be completed in as quickly as a few hours to a few days. Fruit infusions typically take 3-7 days depending on the type and amount of fruit. For example, cherries may take up to a few weeks or months to infuse fully. Taste the infusion regularly (daily) to monitor the progress and proceed to the next step when it tastes like the flavors have infused and you are satisfied with the way it tastes.

7. When the infusion is complete, you will filter out the fruit, herb, spices, etc and bottle the infused spirit into the EZ cap bottles provided, or other resealable bottles you may have at home. To do this, line either a sieve or the provided funnel with a piece of the cheesecloth and pour the liquid through to filter out the fruit and spice bits. Either pour directly into the bottles using the included funnel to prevent spillage or filter first into a large container or pitcher and then into the bottles. If you want, you can backsweeten to taste by mixing in more simple syrup before bottling.
8. Your infusion is ready to drink right after filtration! Most infusions can be stored at room temperature, but in the refrigerator is fine too. Enjoy, Cheers!

### **Some infusion ideas:**

- Vodka with strawberries, coffee, vanilla bean, chai or herbal tea, citrus peels, melon cubes
- Gin with cucumbers, citrus peels, basil, raspberries, mint, apples and/or pears
- Bourbon or other whiskey with cherries, peaches, ginger, cinnamon, apples
- Rum with pineapple and/or coconut, raspberries, strawberries, cinnamon, nutmeg, cloves
- Tequila with citrus peels, pineapple, mango

### **Fun combination ingredients:**

- Strawberries, cucumbers, and limes
- Raspberries and mint
- Pineapples (fresh or dried) and coconut
- Cinnamon, nutmeg, cloves, and apples
- Strawberries and basil
- Lemons and thyme
- Blackberries and peaches
- Vanilla with coffee beans or oranges
- Ginger root and dried apricots
- The sky is the limit.... Let your imagination run wild!

**Note:** We recommend using a higher proof alcohol for your infusion kit. A 100 proof vodka (50% alcohol) contains less water than 80 proof vodka (40% alcohol), and therefore infuses more effectively. Some people choose to do their infusion with 100 proof vodka and, when bottling, add an equal amount of 80 proof vodka to achieve 45% alcohol. If you wish to dial it up, you may choose to dilute a 190 proof grain alcohol (95% alcohol) with equal parts water to produce 42.5% alcohol. If you choose to use a higher alcohol concentration, you should take into account that more steeping spices should be used to gain the same flavor because of the dilution of the alcohol with water.