

Instructions:

Infusing your choice of liquor takes this jar of infusing ingredients, your favorite alcohol, and about 3 weeks! (or longer if you`d like a stronger flavor)

1. Pour your choice of liquor into the jar until you reach the "fill me" line.
2. Place the jar into the fridge for 3 weeks. You can leave for longer if you`d like a stronger infusion flavor.
3. Enjoy as a sipping liquor by itself or add a splash of bubbly water or champagne!
4. Full jar is good for 8 pours. Once empty, you can refill to infuse for another 8 pours!

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