

SUMMERTIME PEACH LIQUOR



INGREDIENTS

1 cup Sugar

1 cup Water

2 pounds Peaches

Ripe, Stemmed and Washed

1 teaspoon Lemon Zest

1 teaspoon Orange Zest

2 cups Organic Alcohol

Organic Cane or Organic Grape work great

1 cup Distilled Water

64 ounce Mason Jar

Cheesecloth

Metal Strainer

PREPARATION

1 Start by diluting the 190-proof Organic Spirit with Distilled Water in your Mason Jar. A 2/1 ratio will bring you down to approx. 63% (this is a stout liquor folks, enjoy with caution!).

2 Next, boil Water and slowly stir in Sugar until clear, to make a simple syrup base. I have used Demerara sugar before which adds a nice flavor. Cool syrup and add to the Mason Jar.

3 Slice Peaches thinly, saving pits.

4 Add Peaches, their pits, the Lemon Zest and Orange Zest to your mixture of alcohol and syrup and seal.

5 Agitate mixture and store in cool dark place for 2 weeks, shaking every few days.

6 Strain out ingredients and store in fridge. You can also strain through Cheesecloth if more clarity is desired.

7 Label, date, and store in the refrigerator up to 3 months (although to be honest, it's never lasted that long!).

Several creative recipes also infused some different herbs like Rosemary, Mint or Thyme to mix it up. A Peach/Thyme Bellini may be your next BBQ cocktail go-to!

