

LAURABERRY LOVE

'LIXIR

Laura's adaptation of a berry liquor recipe received from an acquaintance while waiting for a bus.

INGREDIENTS

1 qt. Raspberries
1 qt. Simple syrup (recipe follows)
100 Proof Vodka (mid-priced vodka, not one with an aftertaste like Stoli.)

DIRECTIONS

Simple syrup is made by bringing 1 qt. Water & 2½ cups Sugar to boil.

Put Berries in a gallon jar - pour hot syrup over them, when cool add 1 Qt. Vodka.

Place in dark cool place for 4 - 6 months.

Strain until clear.

At this point you can add more "simple syrup" if necessary, taste it and go from there.

I usually multiply this recipe by six!

