Homemade Liqueurs & Infusions: The Basics

Undistinguished Lecture Series

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**Liqueurs**
sweetened
often 15-30% alcohol

**Infusions (spirits)**
unsweetened
tend to have a higher alcohol content
Why should you make your own liqueurs?
It’s cheap(er)

Make as much or as little as you need

Lots of opportunities to experiment

Great for gifts
What do you need?
Air-tight jars/bottles

Fine mesh strainer, or cheesecloth
Base Spirit
Neutral Spirits let flavourings shine through Grain Alcohols (75 – 95%)

***Best bang for buck

Vodka (~40%)

Other spirits best when complimented by a flavour
Gin
Rum
Bourbon
Marsala etc.
Flavouring Ingredients
Fruits & Berries
Flowers & woods
Coffee Beans
Ginger
Vanilla Beans
Loose Leaf Teas
Etc.
Option to add *spices*  
or *herbs*  
or *other flavours*

Good combinations…  
strawberry basil  
tangerine & clove  
crema di limoncello  
lime & Mint  
etc.
The Basic Process
Chop your fruit, or zest your citrus peel, or dice or crush or slice whatever it is you’re using.
Add to the liquor, & let rest in a bottle

Give it an occasional shake while you wait
How long do I wait?
As little as 2 hours
for things like earl grey tea infused gin

Or as long as 4 – 6 weeks
for things like rhubarb liqueur
Strain out the flavouring... or don’t

Dilute with water, or simple syrup... or don’t

For simple syrup
1:1 sugar to water, or to taste

Final % of liqueur or infusion depends on how much it’s diluted
Let it rest another 2 – 4 weeks...

Or as long as you can stand

Most things won’t go bad!
Recipes?
Limoncello

Zest of 8-9 lemons

Add to two cups of everclear (95%)

Let sit for 4-6 weeks

Strain, and add 4 cups simple syrup (2:1 water sugar)

Let sit for another 2 or 3 weeks
Thanks!