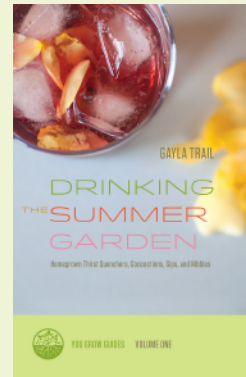


FREE bonus recipe from

DRINKING THE SUMMER GARDEN

Homegrown Thirst Quenchers, Concoctions, Sips, and Nibbles

by Gayla Trail



Crème de Menthe



2 cups fresh mint leaves
3/4 cup vodka
1/3 cup granulated sugar

Minty cool and sickly sweet, crème de menthe was the first liqueur I truly enjoyed – a gateway drink, if you will. Decades older and with more, ahem, refined tastes, I thought my grasshopper days were long behind me until I made my own. This version is so much better than the commercial version since you control the sweetness and there's no fake food coloring added.

Tightly pack a pint-sized canning jar with mint leaves and pour over the vodka. Add a lid and set aside in a cool, dark spot for 2 days.

Once infused, strain out the mint leaves and toss them into the compost bin.

Make a sugar syrup solution by heating the sugar with 1/3 cup of filtered or distilled water. Bring to a boil, turn off the heat, and allow the syrup to cool to room temperature.

Pour the cooled sugar solution into the flavored vodka and stir to combine. Set the jar back into a darkened cupboard for another 2 weeks to allow the libation to settle.

Package the finished crème de menthe into smaller glass bottles or canning jars and store in the freezer.

Sip it frosty cold over ice, in a glass of sparkling wine, or mixed with a little heavy cream.

Makes about 1 1/2 cups.



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