

## Homemade Raspberry Liqueur

<http://unihomemaker.com/2012/10/08/homemade-raspberry-liqueur/>

### *Ingredients:*

- 2 1/2 cups of fresh organic raspberries
- 2 cups of vodka
  
- 1 cup of filtered water
- 1/2 cup of sugar

### *Preparation:*

#### **Step 1:**

Gently wash all your raspberries and dry them on a paper towel. Check all of the raspberries and discard any that has mold. Place raspberries in a sterilized glass jar with a tight fitting lid (I used a 1 1/2 liter vessel) and crush them with a wooden spoon. Pour vodka and stir mixture.

Store in a cool dark place for 1 month (You can store this longer if you desire or have the patience). Stir or shake the liqueur once a week.

#### **Step 2:**

In a small sauce pan, combine water and sugar to make your simple syrup. Stir and let the mixture come to a boil and turn off the heat. Let the simple syrup cool before adding to the jar. Add syrup to your raspberry and vodka mixture and stir.

Store the jar back to its place and let it sit for another 1 month (or longer).

#### **Step 3:**

After aging for a total of 60 days (or longer if you desire), strain the liqueur through a fine mesh strainer first and then pour it through the funnel lined with a coffee filter to strain away any impurities left over. The end result you get a much clearer liqueur. Store in a sterilized bottle with a tight fitting lid (I store mine in a 17 oz swing top glass flask with leftovers for drinking). Serve this chilled.