

MY OBSESSION WITH INFUSING ALCOHOL

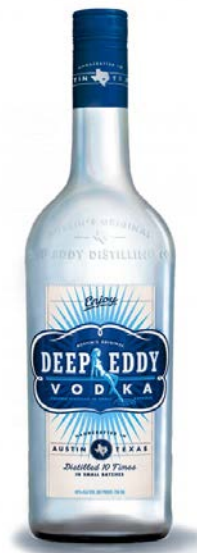
Depending on what is in season, I like to make a big batch of infused alcohol. It's easy.

TANGERINE VODKA

For example, I just made a batch of tangerine infused vodka. I chose tangerines because they were in season at the farmers market on Eastside in Houston. In case you haven't been, it is on Saturday morning and is a lot of fun. I bought 30 tangerines, peeled them and put them in a big pot. I separated the tangerine sections and removed the white strings that are attached to the segments. I mashed them a little but not so much that the seeds would come out of the individual segments.



Then I added a quart of Deep Eddy vodka. I always use a good vodka. It doesn't need to be the top of the line, but don't get the bottom stuff either. I buy mine at Costco.





This is a picture of the tangerines with the vodka in the pot.

Those are the tangerine segments looking unfortunately a little like worms. Then I put the lid on the pot and let it sit for a week.



Next step is to bottle up the hootch in glass bottles I buy from the Container Store.
<http://www.containerstore.com/s/hermetic-glass-flasks/d?productId=10002672&q=bottling>



I use a funnel to spoon the alcohol into the bottle. If a little fruit slips in, it is no big deal.



The last step is to label the bottle. These have no expiration date. It is alcohol remember..... Then I put one bottle in the fridge so it is there if I need a mood elevation.



RASPBERRY AND MEYER LEMON TEQUILA

My assistant Brandy suggested infusing with raspberry so I went straight to Costco and bought four containers of raspberries. I know it is a lot, so you can use less if you like. Meyer lemons were plentiful at the farmers market so I bought a pound. In case you didn't know, a Meyer lemon is a cross between a lemon and an orange. This is why it is round and sweeter than a regular lemon. I bought a quart of 1800 Reposado Tequila from Costco and dumped it into the pot. I cut the lemon into quarters (too much trouble to peel) and threw them in along with the raspberries. I mashed everything up a bit and let it sit for a week.





I figured out a way to get the maximum liquid without too much fuss. After I had most of the liquid out of the pot, I put the fruit in a colander sitting on top of a bowl. This way the yummy elixir could drip into the bowl to be bottled up later.



Because I had to taste this (several times) before I bottled it, I made a green smoothie hoping to combat the booze.



Other infused alcohols, (my boyfriend Tom thinks I run a distillery) I have made include Jack Daniels with mandarin oranges, rum with mandarin oranges, mescal with jalapenos and cucumbers, vodka with basil and cucumbers, tequila with orange, vodka with lemon, tequila with strawberry and basil, and tequila with blueberry and basil. I use a lot of basil because I have a big bush of it every summer. I also have a kumquat tree and I use kumquats with tequila—my favorite.



Closet of infused alcohol

The last step is to put a bottle in the freezer. Alcohol won't freeze completely so you are always ready for an icy beverage. Cheers!!