



CREME DE MENTHE



INGREDIENTS

8 Ounces Organic Cane Alcohol

1 Cup Tap Water

8 Ounces Distilled Water

16 Ounce Mason Jar (to store)

2 Cups Peppermint

Mesh Strainer

1 1/2 Cups Sugar

PREPARATION

1 Wash and dry Mint leaves, tear into smaller pieces (approx. quartering the leaves)

5 Strain out leaves

2 Add Distilled water to Organic Alcohol and shake (this will dilute your 95% to approx. 47.5%, so its strong!)

6 Add Sugar to Tap Water and bring to a boil until clear

3 Add in Mint leaves to Alcohol, shake

7 Let cool

4 Let mixture sit for at least 12 hours

8 Add Sugar mixture to Mint mixture and stir

Voila! You have a delightful Creme de Menthe ready to use!

Store in the fridge for up to 3 months