



PUMPKIN 'SPIKED' LIQUEUR



INGREDIENTS

64-ounce Mason Jar

16 ounce Organic Spirits

I used Organic Cane

16 ounce Distilled Water

3 to 4 cup Pumpkin

Cut into one-inch Pumpkin Cubes

3 tablespoon Honey

6 whole Cloves

2 Cinnamon Sticks

2 whole Allspice Berry Bottles

½ of a whole Nutmeg Berry

½ teaspoon ground Nutmeg

½ teaspoon ground Allspice

1 Cheesecloth and/or fine Muslin Cloth

PREPARATION

- 1 Place Pumpkin Cubes on a parchment-lined baking sheet
- 2 Sprinkle with ground Nutmeg, ground Allspice, and drizzle with Honey
- 3 Bake for 30 minutes at 350-degrees, let cool - this gets roasted flavor on the Pumpkin Cubes
- 4 In the Mason Jar, pour Organic Spirits and Distilled Water and stir to combine
- thus proofing your alcohol to approximately 47%
- 5 Once cooled, add in Pumpkin Cubes, Cinnamon Sticks, Nutmeg piece, Allspice Berries, and Cloves
- 6 Let the mixture sit in the Refrigerator or a cool, dark place for 5-7 days - check mixture and pull according to taste
- 7 When the desired flavor is reached, strain out Pumpkin and Spices with Cheesecloth or Muslin Cloth - I did this twice with a fine Muslin Cloth to get all pieces out
- 8 Store in Refrigerator for up to four weeks