

Orange-, Clove-, and Cranberry-Infused Bourbon

Southern Living Test Kitchen

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Preparation Time: 10 minutes

Start to Finish Time: 45 minutes

This beverage can be given as a gift. Cute 7-ounce bottles are the perfect size for gifts. They can be obtained for \$2.09 each from specialtybottle.com. You can also use mini Mason jars or any other food-safe glass container with a lid.

Recipe gift labels can be obtained from southernliving.com/food-gift.

2 strips (2-inch) orange rind

8 whole cloves

1 cup fresh or frozen cranberries, crushed

1 bottle (750 milliliter) bourbon

1/4 cup simple syrup

Place the orange rind, cloves and cranberries in a one-quart canning jar.

Add the bourbon. Cover with a metal lid and screw on the band.

Let the bourbon stand at room temperature for four days.

Shake the jar to distribute the flavors.

Pour the bourbon mixture through a fine wire-mesh strainer into a pitcher, discarding the solids.

Stir in the simple syrup.

Pour into a clean one-quart canning jar or three to four small bottles.

Cover and store in the refrigerator up to two months.

Yield: 3 1/4 cups

Per Serving (excluding unknown items): 316 Calories; 11g Fat (30.1% calories from fat); 3g Protein; 52g Carbohydrate; 18g Dietary Fiber; 0mg Cholesterol; 130mg Sodium. Exchanges: 2 Grain(Starch); 0 Fruit; 2 Fat; 1 Other Carbohydrates.