

Italian Liqueur

Albert Day

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Yield: 5 cups

2 cups sugar

1 1/2 cups water

1 vanilla bean, split

1 1/2 teaspoons aniseed

1 bottle (750 ml) gin

*2 drops yellow food coloring
(optional)*

In a small saucepan, combine the sugar, water, vanilla bean and aniseed. Bring to a boil. Boil hard for 5 minutes. Remove from the heat. Cool to room temperature.

In a large glass container, combine the sugar mixture and the gin. Mix well. Stir in a few drops of yellow food coloring, if desired. Cover tightly.

Store at least two weeks before serving.

To serve: Strain the liqueur into glasses.

Per Serving (excluding unknown items): 1621 Calories; 0g Fat (calories from fat); 0g Protein; Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 15mg Sodium; 27 Other Carbohydrates.