

Making Liqueurs

Cordials:

To make the syrup,
dissolve 10 ounces of white granulated sugar in one pint of boiling water,
stirring gently until sugar is completely dissolved.

Allow to cool.

Separately,
mix one-half ounce of flavor to 12 ounces of Tax-Paid alcohol.
(Most people use vodka.)

After the syrup has cooled,
add the alcohol and flavor mixture.

Makes 1 quart

Liquors:

1 pint Tax-Paid alcohol

1 pint water

½ oz flavoring

Makes 1 quart

Marsala & Vermouth:

White wine

A tablespoon of sugar

4 ounces of Tax-Paid alcohol

½ oz flavoring

Makes 1 quart

La Torinese Imitation Flavors

For bakery and confectionery use; primarily used to make liqueurs.

Contains: Propylene Glycol, Water, Certified Color, Essential Oils, Esters, Ketones, Aldehydes.

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1006 S. Ninth Street
Philadelphia PA 19147-4798
www.fantes.com