



Garden Mint Liqueur

Use your mint and cucumbers from your garden. If you grow a Meyer lemon bush, even better!

2 cups vodka - Needs to be 80-100 proof.
1 cup dry vermouth
2 medium cucumbers, shredded
½ cup (or 2 ounces) chopped fresh mint
Grated zest of 1 lemon
1 cup simple syrup. (Made up ahead of time and cooled)

Combine everything but the simple syrup in a jar, stir, and seal in the jar,
Place in a dark cabinet for approximately 3 – 5 days until it tastes and smells strongly minty.

Strain the liqueur, do not push on the solids, let it drain on its own.

Pushing on the solids will cause a cloudy liqueur.

Place in a quart jar, seal and keep in a cool, dark cabinet. The liqueur is good for 1 year.

Simple Syrup

2 ¼ cups water
2 ¼ cups granulated cane sugar (preferably organic.)

Heat water to boiling. Take off stove and stir in sugar. Stir until granules are dissolved.
Keeps in refrigerator for up to 3 months

**Recipe from *Gardening for the Homebrewer:*
Grow and Process Plants for Making Beer, Wine, Gruit, Cider, Perry, and More
by Wendy Tweten and Debbie Teashon**

