

# Fruits of the Forest Liqueur

**SERVES** Makes about 16 ounces

## Why This Recipe Works

We started by making batches of liqueurs using the berries we could find most easily at the grocery store: red raspberries, blackberries, blueberries, and strawberries, trying fresh, frozen, and freeze-dried forms of all these berries in our liqueur. Right out of the gate, tasters strongly preferred the bright, intense flavors of the liqueurs made from freeze-dried berries; that they are available in this form year-round was a bonus. And while we loved each of the liqueurs made exclusively from individual berry types almost equally (except for strawberry liqueur, which, on its own, lacked complexity), it was when we combined the flavors that tasters reached consensus. The liqueurs made with combinations of at least two types of berries were bursting with complex, exquisite flavors that were far more interesting than liqueurs made using just any one type of berry.



## Gather Your Ingredients

- 1 ounce freeze-dried blackberries, blueberries, and/or raspberries
- ½ ounce freeze-dried strawberries
- 12 ounces vodka
- 4 ounces Simple Syrup

## Before You Begin

- \* Try this liqueur in the [Holiday Punch](#). You will need a pint-size glass jar with a tight-fitting lid for this recipe.

## Instructions

1. Place blackberries, strawberries, and vodka in pint-size glass jar. Cover tightly and shake to combine. Store jar in cool, dark place for 1 week, shaking mixture once every other day.

2. Set fine-mesh strainer in medium bowl and line with triple layer of cheesecloth. Strain vodka mixture through prepared strainer, pressing on solids to extract as much liquid as possible; discard solids. Return infused vodka to clean jar and add simple syrup. Cover and gently shake to combine. (Fruits of the Forest Liqueur can be stored in cool, dark place for up to 1 year. Shake gently before using.)