

Crabapple Liqueur

Remove stems and blossoms of crab apples. Wash and cut into quarters to fill a one gallon jug.

Add: 6 cups white sugar and 26 ounces vodka.

Turn the jug upside down. Shake well once a day for 28 days. Drain.

Makes 3 x 26 ounce bottles. Strain and bottle.

For stronger liqueur use: 5 c sugar, 2 – 26 ounce bottles vodka or gin.