

PORTEROWKA

(Old-fashioned Polish Recipe)

Ingredients

2 cups Spirits (Everclear)
1.5 oz Dried Plums
.5 oz Coffee
2 bottles Porter
3.5 oz Honey

Add the ground coffee and finely chopped plums to the bottle of Spirits. Cork the bottle and let sit for 10 days, shaking the bottle often. Strain through a cotton cloth and mix in the porter and honey. Pour into bottles, cork, and let sit for another couple of days.

KRUPNIK

(Old-fashioned Polish Recipe)

Ingredients

2 cups Spirits (Everclear)
cinnamon, cloves, nutmeg, and vanilla to taste
1 cup Water
17.5oz Honey
Lemon Juice to taste

Add the dry ingredients to the bottle of Spirits and let sit for two weeks. Boil the water and add honey. Simmer over low heat for 8 minutes. Remove from heat and let cool. Strain the spirits through a cotton cloth and add to the cooled honey water. Add the lemon juice to taste. Pour into a bottle, cork, and let sit for 1-2 years.

