Calamondin Liqueur

You will need a jar/bottle that can be sealed.

Ingredients

- Calamondin peel*
- Sugar
- Water
- Vodka

Instructions

1. Cut the peel into ½-inch strips and stuff into a jar.
2. Put ½ cup sugar and ¼ cup water into a small glass measuring cup; microwave for one minute; remove and stir until the sugar is dissolved. Pour sugar mixture over the peel; add vodka until the peel is covered by one inch.
3. Put the lid on securely and shake until all the sugar is dissolved. Continue shaking every couple of days for at least 2 months.
4. Taste every 2 weeks, you can add more sugar water (2 parts sugar to 1 part water) if necessary, but do it early in the process.

*You can use any citrus fruit for this, BUT make sure only the colorful part of the peel is used.

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