

Beverages

Apple Pie - Infused Bourbon

Southern Living Test Kitchen

Southern Living Magazine - September 2012

Preparation Time: 10 minutes

Start to Finish Time: 45 minutes

This beverage can be given as a gift. Cute 7-ounce bottles are the perfect size for gifts. They can be obtained for \$2.09 each from specialtybottle.com. You can also use mini Mason jars or any other food-safe glass container with a lid.

Recipe gift labels can be obtained from southernliving.com/food-gift.

1 Golden Delicious apple, chopped

2 sticks (3-inch) cinnamon

1/4 teaspoon ground nutmeg

1 bottle (750 milliliter) bourbon

1/4 cup simple syrup

Place the apple, cinnamon sticks and nutmeg in a one-quart canning jar.

Add the bourbon. Cover with a metal lid and screw on the band.

Let the bourbon stand at room temperature for four days.

Shake the jar to distribute the flavors.

Pour the bourbon mixture through a fine wire-mesh strainer into a pitcher, discarding the solids.

Stir in the simple syrup.

Pour into a clean one-quart canning jar or three to four small bottles.

Cover and store in the refrigerator up to two months.

Yield: 3 1/4 cups

Per Serving (excluding unknown items): 232 Calories; 1g Fat (4.4% calories from fat); 1g Protein; 43g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 11mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Fruit; 0 Fat; 1 Other Carbohydrates.