

European Drinks and Brewing Recipes





This is a collection of traditional recipes gathered from various sources. I am not a brewer, so these recipes were not altered or edited from the originals. As a brewer, you may want to customize them or correct the measurements as your experience dictates.

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Credits:

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Scandinavian Drinks and Brewing Recipes

Swedish Mulled Wine

5 whole white cardamom pods, cracked
2 whole cloves
1 1-inch piece of cinnamon stick
1 teaspoon dried orange peel
2 tablespoons brown sugar
1 1/3 cup Madeira or port
1 bottle good-quality red wine such as burgundy

Put all of the ingredients in a stainless steel pan and slowly heat. Do not boil. Strain and drink immediately. For more intense flavor, let spices steep for several hours or overnight; strain and gently reheat.

Swedish Kryddat Brannvin

6 cups vodka
1/4 tsp. anise seed (whole)
1/4 tsp. fennel seed (whole)
1/2 tsp. caraway seed (whole)
A twig of fresh rosemary

Put the spices in a glass container and pour the vodka on top. Close and let it macerate for 8 days. Filter the vodka through a coffee filter. Put in a bottle.

Swedish Mumma

1.5 pints of lager
2 shots of gin
2 shots of Madeira wine or red port wine
3 shots of really dark stout ale
2 shots of cola
2 shots of porter ale
1 shot tonic water
2 shots ginger ale

Swedish Mumma, continued:

Stir ingredients in a large pitcher. Serve in large wine or cognac glasses.

Danish Glogg

1 (26 ounce) bottle red wine
1 cup brandy
1 (12 ounce) bottle beer
1 orange, rind on, thinly sliced (seeds discarded)
1 slice lemon
3/4 cup white sugar
3 whole cinnamon sticks
1 tablespoon whole cloves
1 cup raisins
1/3 cup slivered almonds

Using cheesecloth, make a spice bag with the cinnamon and cloves; tie tightly with kitchen string. Combine all ingredients in a large pot, bring to a boil, then simmer for 90 minutes, covered. Remove lemon slice and orange slices, and spice bag before serving.

Danish Apple Schnapps

Wash and slice 1-2 apples. Leave the skin on. Put them - and also the cores - in a clean glass jar with tight-fitting lid. Cover with clear, unflavored vodka - 40% alcohol content (80 proof). Let steep for two months or more in a dark place at room temperature, 18-20°C (64-68°F). Shake lightly and taste it from time to time. Strain and filter your infusion into a clean glass bottle or jar with tight-fitting lid. You can serve your apple schnapps after it has settled for a couple of days in a dark place at room temperature. But some aging will improve the flavors.

Danish Dill Schnapps

Rinse the fresh dill leaves carefully - but only if necessary. If wet - leave them to dry for a short period in the shadow - on paper towel. Use a clean glass jar with tight-fitting lid.

Fill 1/3 of the jar with leaves. Fill up with clear, unflavored vodka - 40% alcohol content (80 proof). Let steep for 5-7 days in a dark place at room temperature, 18-20°C (64-68°F). Shake lightly and taste it from time to time. Strain and filter your infusion into a clean glass bottle or jar with tight-fitting lid. You can serve your dill schnapps after it has settled for a couple of days. It cannot be aged .

Danish Cherry Liqueur

1 ½ lbs. red cherries with pits, no stems
1 ½ cup sugar
2 ½ cups vodka
1 cup brandy

Mix vodka, brandy and sugar in a large glass measure or medium mixing bowl. Stir well to dissolve. Cut each washed cherry slightly to open, leave in pits. Place cherries in 2 sterile, quart wide-mouth jars or 1 larger aging container. Pour liquid mixture over cherries, stir and cap with tight lids. For the first two weeks, stir mixture several times. Let age in a cool, dark place. Age 3 months, minimum, for best flavor. Strain off liqueur through wire mesh strainer, discard cherries. Strain again if needed for clarity. Re-bottle as desired.

Homemade Icelandic Brennivin

1 liter of neutral brandy/spirits with 35% alcohol
2 ¾ to 3 Tbs. caraway seed
2 ¾ to 3 Tbs. brown sugar

Put the seeds and the sugar into the brandy bottle. Wait for 3 weeks until the sugar has dissolved completely. Then sieve the content of the brandy bottle through coffee filter paper into an empty, clean bottle.

Icelandic Christmas Cocktail

Take equal measures of an orange flavored fizzy drink (Fanta will do) and brown ale (Guinness is supposed to be good) and mix together. Be careful to pour the orange drink first, and pour the ale carefully to avoid it getting too frothy. Drink with the Christmas meal.

Finnish Sima (May Day Beverage)

2 small lemons
5 qts. Water
1 ½ cups sugar
1 cup brown sugar
½ to 1 tsp. yeast
raisins

Peel lemons. Remove white part. Cut lemons into thin slices. Bring water to a boil. Add lemons and sugar. Cool. When water is lukewarm, add yeast and let stand overnight. Pour into sterilized bottles. Don't screw tops down too tight. Wait three days for peak flavor. To serve, add sugar to taste and a few raisins.

Finnish Sima 1

1 lemon's outer rind ("zest")
1 lb. sugar
1 gallon boiling water
1 pkt. dried yeast
juice from lemon
raisins

Rinse and dry lemon, grate its outer yellow peel. Place in a large bowl with a tight lid. Add the sugar and water. Cover the container and let the mixture cool. When lukewarm, add yeast and juice. Let stand for two days. Sima is then poured into bottles through a sieve. Add 1 tsp. sugar and a couple of raisins in each bottle. Cap each bottle tightly and place in a cool place. After about a week or two, the raisins will have floated to the top, which is a good indication that sima is ready for your enjoyment.

Finnish Kilju

Warning: can cause a severe hangover and diarrhea! Enjoy!

10 liters of water
peels of orange
half a loaf of rye bread
50 grams of plain baking yeast
berries, fruit, or potatoes
Put in a container with a hole in the lid, store in a warm place. Ready to drink in 2 or 3 weeks.

Scandinavian Anise-Cumin-Fennel Aquavit

2 tsp. anise
1 tsp. cumin
1 tsp. fennel
1.75 liters potato vodka
1 tsp. granulated sugar

Scandinavian Aquavit, continued:

Crush the anise, cumin, and fennel with bottom of heavy skillet. Place in glass jar. Pour vodka into jar. Cover, and let stand at room temperature for 3 weeks. Strain vodka through cheesecloth. Discard solids, and carefully pour infused vodka back into original bottle. Keep infused aquavit in freezer until ready to serve. Serve chilled, directly from freezer.

Norwegian Eggedosis (May 17th drink)

12 egg yolks
2 egg whites
12 Tbsp. sugar
Cognac and vanilla

Beat the eggs and sugar until very thick. Flavor part with vanilla for the children and the rest with Cognac or sherry for the grownups.

Norwegian Eggedosis 1

5 egg yolks
5 Tbsp. Sugar
2 egg whites
1 Tbsp. brandy or rum

With an electric mixer set at high speed, whip together the yolks, 2 egg whites and sugar. When the mixture has thickened to a custard-like consistency, add the brandy (or rum). To make by hand, whip the yolks and whites to froth, with a wire whisk before gradually beating in the sugar. Continue to beat vigorously until the mixture thickens; then beat in the liquor. Serve in a chilled dish along with fruit.

Dutch Drinks and Brewing Recipes

Dutch Advocaat (eggnog)

9 large egg yolks, at room temperature
1 teaspoon pure vanilla extract
2 cups extra finely granulated sugar
2 cups bradewijn (Dutch Brandy)

Beat the egg yolks, fine sugar and vanilla extract until the mixture turns a very smooth, pale yellow color. The mixture will be quite thick in its consistency. Add the brandewijn very slowly, keeping your mixer at the lowest possible speed. Completely incorporate the brandy into the egg mixture. Place the Advocaat into the top portion of your double boiler. Keep your heat on low and slowly, warm the Advocaat. Do not allow the mixture to pass the warm point.

Slemp (non-alcoholic)

1 qt. milk
1/4 cup sugar
6-inch piece cinnamon stick
3 whole cloves
Peel of 1 lemon
1/8 tsp. saffron threads
1 tsp. strong brewed black tea
Freshly grated nutmeg (optional)

In a medium saucepan, place the milk, sugar, cinnamon, cloves, lemon peel, and saffron. Bring the mixture to a boil, then remove from the heat and stir in the tea. Allow to steep for 15 minutes, then strain into cups to serve warm, topped with freshly grated nutmeg, if desired.

French Drinks and Brewing Recipes

Prune Liqueur

Start with a bag of prunes. Ideally, they still have the pits. Prick each one with a pin and steep in tea for an hour or two. Drain, and put in jars. Cover with Armagnac. Add a teaspoon or two of sugar if you like. Leave for a couple of weeks in a cool dark cupboard. Taste and add a bit more sugar, if needed. The longer they steep in the Armagnac, the better they are though two months is usually enough to make them quite good. To serve, place two or three prunes in a cup and cover with syrup.

English Drinks and brewing Recipes

English Wassail

1 gallon apple cider
1 orange
1 lemon
4 cinnamon sticks
1 tsp whole cloves
1 1/2 tsp allspice
1/2 tsp nutmeg

Slice up the orange and the lemon into very thin sections, then scatter them around the apple cider, swirling the liquid well. Throw in the cinnamon sticks and cloves, then add the allspice. Let the mixture set for half an hour to allow the spices to diffuse throughout the drink. Then place the liquid over a low flame and heat gradually. Simmer for an hour, then allow to cool for at least 10 minutes. Serve by pouring through a strainer, then top each cup with a bit of nutmeg. For a variation

English Wassail, continued:

with a little kick, add brandy or mead about 5 minutes before done simmering.

Red Wine Wassail

3 cups apple juice
2/3 cup white sugar
2/3 cup slivered almonds
1/2 cup seedless raisins
2 quarts red wine
2 cinnamon sticks
24 whole cloves

In a large saucepan or kettle, combine the apple juice, sugar, almonds and raisins; slowly stir in the red wine. Take a large piece of cheesecloth and place the cinnamon sticks and 24 whole cloves on it; with string, tie it up to make a Red Wine wassail, continued:

small bundle and drop this into the red wine mixture. Heat slowly over low heat; don't let it boil. Pour the heated wassail into a large punch bowl, discarding the spice bag.

Ginger Wine

1 tablespoon freshly grated lemon rind
1 tablespoon lemon juice
1 (750 ml) bottle white wine
1/3 cup honey
1 tablespoon grated fresh ginger
1/4 cup raisins, chopped roughly
1 ounce brandy or cognac

In a non-reactive saucepan over medium heat, combine the lemon zest and juice, wine, honey or golden syrup, ginger, and raisins. Raise the heat to medium-high, stirring constantly until the honey or golden syrup is melted, which will take about 4 minutes, but do not allow to boil.

Ginger Wine, continued:

Add the brandy or Cognac and place into glass container. Refrigerate at least one day (or two, to taste), then strain the wine and serve in small glasses; it will be slightly cloudy but very tasty

Cornish Mahogany Drink

Mahogany has traditionally been associated with fishermen and was probably a celebratory drink after a successful catch. A strange combination that is probably too sweet for today's tastes but was probably necessary at the time to counteract the 'roughness' of the local gin.

Mix together 2 parts gin to one part molasses.

Holmby Cup

1 bottle of claret
1 bottle of soda water
sugar to taste
3 tablespoons brandy

Mix all the ingredients together and drink very cold.

Cornish Ginger Wine

2 gallons of water
12 cups sugar
large piece root ginger
12 lemons
3oz fresh yeast
1/2 pint brandy
raisins (if desired)

Boil the sugar and water. Add the ginger and boil gently for half an hour. Peel the

Cornish Ginger Wine, continued:

lemons and pour the hot sugar and water onto the peel. Allow to cool. When cool, add the juice of the lemons and the yeast. Put it into carboys and when it has stopped working divide 1/2 pint brandy between the carboys. Some raisins can be added at this stage if desired.

German Drinks and Brewing Recipes

Hot Mulled Wine

1 bottle of dry red wine
1 lemon
3 tbsp of sugar
3 cloves
2 sticks of cinnamon
1 tsp cardamom or ginger

Heat the wine slowly, being careful to avoid bringing it to a boil. Remember, alcohol has a low boiling point. You don't want to accidentally make hot grape juice. Slice the lemon finely and add when the liquid is hot. Then add the sugar and spice. Allow the mixture to cool to just above room temperature. Serve by pouring into cups through a strainer. Top with cardamom or ginger.

New Year's Punch

½ cup water
peel of ½ lemon
1 cinnamon stick
1 bottle red wine
4 cloves
½ bottle rum
3 heaping Tbs. sugar
lemon slices to garnish

Boil the water and simmer for 5 minutes with the spices, sugar and lemon peel.

New Year's Punch, continued:

Add wine and rum and reheat to nearly boiling. Remove spices and serve in warm glasses

Kummel

2 tsp. caraway seeds
1 qt. high proof (50%) or more vodka

Grind the seeds with the back of a spoon and add to the vodka, soak for 2 weeks, then filter. do not sweeten. This is supposed to be drunk in one gulp after a large meal (and a suitable toast - after which everyone at the table drinks). A fancier version can be made by adding anise seed and citrus peel - flakes of gold are optional.

Eierlikor

500 milliliters milk
5 egg yolks
400 grams sugar
2 packages vanilla sugar
1 tablespoon rum
375 milliliters grain alcohol

Bring milk to a boil, remove from heat and set aside to cool completely. On high speed, beat yolks and sugar. Add vanilla sugar and beat until light and foamy. Add cooled milk slowly while continuously stirring. Add rum and grain alcohol.

If egg liqueur is too thick, add some more boiled and cooled milk. Egg liquor is thicker than the typical eggnog. Fill into wide-neck bottle, let sit for several weeks, then enjoy or use for recipes.

Barenfang

2 cups honey
1 pint grain alcohol
2 cups plus 4-1/2 teaspoons Moselle wine

Carefully heat the honey until it has turned to liquid. Remove from heat. Stir in the alcohol, then add the wine (or water). Fill into bottles and let the liqueur stand for several weeks. The longer it stands, the better the taste.

Apfelwein

5 Gallons of apple juice
2 pounds of light brown sugar
1 5-gram packet dry Montrachet wine yeast

First sanitize the bottle, airlock, funnel, stopper or carboy cap. Pour in the mixture of apple juice and brown sugar into the water bottle. Open the packet of Montrachet Yeast and pour it into the neck with the funnel. Put your stopper or carboy cap on with an airlock and fill the airlock with water. Ferment at room temperature. It will become cloudy in a couple of days and remain so for a few weeks. In the 4th week, the yeast will begin to drop out and it will become clear. After at least 4 weeks, you can bottle in 2L soda bottles. Can be back sweetened with Splenda and even served hot with cinnamon sticks if you want.

Irish, Scottish and Welsh Drinks and Brewing Recipes

Irish

Stout Berry

Stout Berry, continued:

2 Tbs. rolled oats
2 Tbs. brown sugar
1 tsp. root ginger, chopped fine
1 tsp. freshly grated nutmeg
juice of half a lemon
2 Tbs. honey
2 pints of stout

Heat the stout in a pan and stir in the oats, ginger and nutmeg. Boil, then simmer for 20 minutes. Strain the stout into a warm jug, then stir in the sugar, honey and lemon juice. Serve while still very hot.

Home-made Irish Cider

7 pounds apples
2 pounds brown sugar
1 large teaspoon of wine yeast (or baker's yeast will do)
One gallon water

Put the apples unpeeled into a wooden or earthenware crock, NOT metal. Crush the apples with a wooden pounder. Heat the water to about 75 degrees F and add to the apples. Dissolve the sugar in a little water over low heat. Dissolving it before adding to the apples makes sure it will not sink to the bottom. Add the yeast and stir the lot well with a wooden spoon. Cover the container and leave in a warm place to ferment. Every day, stir it a little to help the yeast do its work. It will bubble a lot; when all the bubbling has ceased, the cider is ready for bottling.

A cover will have formed on the top of the cider (scum and apple pulp). This will have to be squeezed to get all the apple juice from it. The easiest way to

Homemade Irish Cider, continued:

do this is to tie a square of strong muslin to the four legs of an upturned stool, dipping a little in the center. (have ready a bowl or bucket under the muslin to catch the strained liquid). Strain the cider through the muslin. Rinse out the original container and return the cider to it; cover again and leave in a warm place for two days, allowing the sediment to settle at the bottom.

After 2 days pour the cider off very gently, not to disturb the sediment, which is thrown away.

Dissolve brown sugar in a little hot water; allow a half-teaspoon for each quart of cider. Allow to cool, and add to each quart.

Have ready some strong clean bottles with screw cap. Fill the bottles and keep them in a warm place for two weeks; remove to a cool, dark, dry place for 2 or 3 months before opening.

Mulled Cider (non-alcoholic)

8 cups apple cider
½ cup brown sugar
pinch of ground nutmeg
6 inches of stick cinnamon
1 tsp. whole allspice
1 tsp. plus 8 whole cloves
8 orange wedges, rind attached
Cheesecloth

In a large saucepan, combine cider, brown sugar and nutmeg. Place cinnamon, allspice and 1 tsp. cloves in cheesecloth and tie with string. Add spice bag to cider mixture; bring to boiling. Reduce heat, cover and simmer

Mulled Cider, continued:

for another five to ten minutes. Remove spice bag and discard. Serve in mugs with a clove-studded orange wedge in each

Hot Irish Whiskey

1 extra large measure of Irish whiskey
1 tsp. raw sugar
1 tsp. freshly grated nutmeg and cinnamon, mixed
1 slice of lemon.

Warm a sturdy glass with very hot water. Fill it 2/3 with boiling water. Dissolve the sugar in the water, then add the whiskey. Add the lemon slice, nutmeg and cinnamon, stirring gently. Drink!

Blas Meala

1 ½ cups orange juice
1 Tbs. clover honey
2 jiggers Irish whiskey
Heavy cream, lightly whipped
Toasted oatmeal, optional

If desired, sprinkle oatmeal on a cookie sheet and heat in a slow oven until golden brown. Heat the orange juice to near-boiling in a small saucepan. Add the honey and stir. Pour the juice into two separate glasses, add a jigger of whiskey to each and top with a generous dollop of whipped cream. Sprinkle with hot toasted oatmeal.

Scottish

Scottish Spiced Ale

4 eggs
4 ½ cups plus 1/2 cup Scottish ale

Scottish Spiced Ale, continued:

¼ cup clover honey
2 Tbs. butter, melted
¼ tsp. nutmeg
Scottish Spiced Ale, continued:
¼ tsp. cinnamon
¼ tsp. cloves, or to taste

With a wire whisk, beat the eggs with the ½ cup of ale until frothy. Heat the remaining ale in a small pot until hot, being careful not to let it boil. While continuing to beat the eggs, pour the hot ale over the mixture. Return the mixture to the pot and add the honey, butter and spices. Heat again, but do not boil or you will end up with scrambled eggs in your drink. Pour into large mugs and drink hot.

ATHOLL BROSE

3 rounded tablespoons of medium oatmeal
2 tablespoons heather honey
Scotch whisky

The oatmeal is prepared by putting it into a basin and mixing with cold water until the consistency is that of a thick paste. Leave for half an hour and then put through a fine strainer, pressing with a wooden spoon to extract as much liquid as possible. Throw away the oatmeal and use the creamy liquor from the oatmeal for the brose.

Mix four dessert spoonfuls of pure honey and four sherry glassfuls of the prepared oatmeal and stir well. (Purists insist on a silver spoon for stirring!) Put into a quart bottle and fill with malt whisky; shake before serving.

Sowans (non-alcoholic)

Sowans, continued:

3 quarts buttermilk
6 cups yogurt
2 cups sour cream
2 cups sugar
Sowans, continued:
1 Tbs. vanilla
crushed ice

Mix all ingredients together with enough crushed ice to chill. Serve.

Welsh

Welsh Posset Cup

2 ¾ cups whole milk
2 Tbs. oatmeal
Pinch of salt
1 Tbs. honey
2 ½ cups Guinness, or other stout
½ tsp. each cinnamon and nutmeg

In a small saucepan, heat milk, oatmeal and salt to just below boiling, stirring continuously. Remove mixture from heat and let stand for 10 minutes. Strain the liquid into a clean pot and add honey, stout and spices. Heat mixture, stirring to combine ingredients thoroughly, but do not boil. Drink immediately.

Lithuanian Drinks and Brewing Recipes

Beet Wine

10 medium beets
1 gallon water
2 ½ lbs. sugar
1 cake yeast
¼ tsp. pepper

Pare and quarter beets. Boil in water until tender. Let stand 24 hours. Remove beets. Add enough water to make 1 full Beet Wine, continued:

gallon liquid. Add sugar and pepper. Boil ten minutes. Strain through cloth into clay crock. Spread yeast on a slice of bread thoroughly dried in the oven. Place in lukewarm liquid. Let ferment 10 days. Bottle. Do not cork tightly.

Bread Cider

1 ½ lb. dried dark rye bread
1 gallon boiling water
1 lb. sugar
1 oz. yeast
½ cup raisins

Use small barrel or clay crock. Pour boiling water over bread. Let stand six hours. Strain through fine sieve or cheesecloth. Add sugar and bring to a boil. Cool till lukewarm. Add yeast creamed with a small amount of sugar. Cool. Skim off foam. Pour into bottles, placing one raisin in each bottle. Cork tightly. Lay bottles on side in basement or cool spot. Ready to drink in two days.

Hot Beer

1 bottle beer
2 Tbs. butter
2 Tbs. sour cream

Pour beer into pan. Add butter. Heat (do not boil) until quite hot. Place sour cream in bowl or pitcher. Slowly pour beer into it, stirring briskly. Drink hot.

Lemon Cider

4 lemons
½ cup raisins

1 gallon boiling water
1 ¼ lbs. sugar
½ oz. yeast
Lemon Cider, continued:

Wash and slice lemons. Remove seeds. Add rinsed raisins. Pour on boiling water. Stir in sugar. When lukewarm, add yeast dissolved in a little water. When raisins and lemons rise to the surface and foam appears, skim top. Strain through cloth, pour into bottles and cork. Place bottles on side in cool place. Ready in two days.

Juniper Mead

1 handful juniper berries
2 nutmegs
1 handful hops
7 quarts honey
14 quarts water
1 oz. yeast
1 tsp. sugar

Break and crush berries and nutmeg. Tie with hops in cloth bag. Place in honey and water, boil about ½ hour, skimming off foam. Cool to lukewarm (about 100 degrees F). Pour into 5 gallon bottle. Do not overfill. Allow about 4 inches space from surface to top of bottle. Cream yeast with sugar and ½ cup of honey-water liquid, set in warm spot for 10-15 minutes until it begins to bubble. Slowly pour into liquid in bottle. Stopper bottle with cork into which a glass tube (thistle tube or medicine dropper with bulb removed) has been set, to allow fermentation gases to escape. Allow to ferment at a temperature of 60 degrees no less than six months. At the end of that period filter off with rubber pipette or siphon, pour into bottles, cork. Ready to drink a month after bottling.

Acorn Coffee (non-alcoholic)

1 quart acorns
1 quart milk

Acorn Coffee, continued:

Dry freshly picked acorns at room temperature for a couple of days. Shell and cook in milk until soft, about 45-60 minutes. Remove acorns from milk and blot dry, sauté in a dry skillet until golden brown. Grind scorched acorns and store in a tight container.

To make acorn coffee, take 1 part water, 2 parts sweet cream or milk. Place 3 teaspoons acorn coffee in boiling water, boil 2-3 minutes, whiten with milk or cream and add sugar to taste.

Krupnikas

2 teaspoons caraway seed
10 whole cloves
10 whole allspice
4 sticks cinnamon
2 sticks vanilla
2 pieces yellow ginger
2 pieces white ginger
10 cardamom seeds
1/2 nutmeg
3 strips orange rind
3 strips lemon rind
1 pinch saffron
4 cups water
2 lbs honey
1 quart grain alcohol

Crack cardamom seeds and nutmeg. Boil spices, rind and water in a covered pot until liquid is reduced to about 2 cups. Strain. In a pot large enough to hold the spiced liquid, alcohol and honey, bring honey to a boil. Skim off the foam. Pour

Krupnikas, continued:

spiced liquid into honey and stir. Remove from heat. Place far away from heat to prevent flare-up or explosion of alcohol. Slowly, and very carefully, pour in alcohol. Replace pot on LOW heat. Krupnikas, continued:

Heat, being careful not to simmer or boil, for 15 minutes. Remove from heat and let cool in the same covered pot overnight. Following day, pour into bottles and allow to settle (about 2 weeks). The longer it sits, the clearer it becomes and the better it tastes. Pour off the clear liquid into a separate bottle, being careful not to disturb the sediment. Filter the sedimented portion (through a coffee filter) into a separate bottle. Do this several times over the next month.

Milk Liqueur

1 qt. grain alcohol
1 qt. milk
4 cups sugar
2 oranges
2 lemons
1 stick vanilla bean or 1 Tbs. vanilla extract

Wash oranges and lemons. Do not peel. Cut into small pieces. Remove seeds. Combine milk, alcohol and sugar. Add vanilla, oranges and lemons. Stir well with wooden spoon to dissolve sugar. Cover container with cloth or plastic. Let stand at room temperature for 3 weeks, stirring daily. Strain and discard fruit. Funnel through filter paper into bottles. Cork. Can be served immediately or be kept indefinitely.

Porter Liqueur

1 large bottle porter or dark ale
1 cup sugar
2 lemons
1 stick vanilla
1 pint grain alcohol

Wash lemons, remove seeds and slice very thin. Add sugar, vanilla and ale. Boil 15 minutes. Cool. Strain. Add alcohol. Bottle.

Ukrainian and Russian Drinks and Brewing Recipes

Ukrainian Lemon Kvas

1 envelope dry yeast
10 qts. water
6 lemons
2 cups sugar
1 cup raisins
12 oz. beer

Dissolve yeast in ½ cup warm water. Boil remaining water and pour into a large stone crock. Add pitted halves of lemons, sugar, and raisins and mix until sugar dissolves. Cool to lukewarm. Add beer and yeast mixture. Cover with cheesecloth and ferment at room temperature for 24 hours. Strain liquid through muslin. Store in sealed glass jars or bottles. Keep for 3 to 4 days before serving.

Russian Kvas

1 lb. slightly stale black or dark rye bread
5 pts. boiling water
5 tsp. active dry yeast
4 oz. sugar
3 Tbs. lukewarm water
1 large sprig of mint

Russian Kvas, continued:

raisins

Preheat the oven to 110 degrees. Place the bread in the oven for 1 – 1 1/2 hrs. or until it is very dry. Do not let it burn.

Crumble the bread into a bowl and pour boiling water over it. Cover with a tea towel and leave it for at least 8 hrs. Line a fine sieve with muslin and strain the bread liquid through it into a large bowl, pressing the bread with a spoon to extract as much liquid as possible.

Discard the bread. Sprinkle the yeast and a large pinch of sugar over the lukewarm water and stir to dissolve completely. Set aside in a warm spot for about 10 minutes, or until the mixture is foamy and almost double in volume. Stir the yeast mixture, the rest of the sugar and the mint sprig into the bread water.

Cover with a tea towel and set aside for another 8 – 12 hrs. Strain the liquid again through a muslin-lined sieve placed over a large bowl. Sterilize five 1-pint bottles. Pour the liquid into each bottle until it is about 2/3 full, then drop four or five raisins in. Cover the tops with plastic wrap and secure with a rubber band. Place the bottles in a cool dark place for about 3 days, until the raisins have risen to the top and the sediment has sunk to the bottom.

Carefully pour off the clear liquid into a bowl, leaving the sediment behind.

Thoroughly clean the bottles and remove the raisins. Funnel the liquid back into the bottles and cork or cover with plastic wrap and refrigerate till ready to use.

The kvas will keep for several weeks well-covered in the refrigerator.

Russian Slivovaya Nastoika

Note: Most traditional recipes leave the plum pits in. Do NOT do this. The pits are poisonous and people have died from not making this correctly. You might want to experiment with adding a little almond extract to the final product.

8 cups vodka, unflavored
2 1/2 lbs. plums, ripened
4 cups sugar

Halve plums and remove pits. Place plums in a large crock or large jar. Layer them with the sugar as you place them into your container. Pour in your vodka. Cover well, place in a cool, dark location. Turn plums every 3 days for 6 weeks. Decant plums. Strain liquid & bottle for use as a beverage or as a liqueur.

Ukranian Burakovyi Kvas

3 lb beets
3 Tbs. coarse rock salt – Kosher, not table due to additives
1 slice sourdough bread
2 qts. water, up to 3 may be needed
1 square cheesecloth and string
1 gallon glass jar or stone crock, or 4 quart jars or 8 pint jars

Scrub beets, pare and cut into quarters. Place in a clean jar or crock and sprinkle with the salt. Boil the water and pour into the jar. Cook, add the bread to aid in the fermentation, cover with the cheesecloth and tie with the string. Set in a cool place to ferment for about 1 week. (Do not do this in hot humid weather; it will decompose, not sour.) Remove any mold as it appears. Flavor develops in 1 to 2 weeks. Remove the bread, mold, and cheesecloth. Taste. It should be sourish but mild, not brackish. Pour into

Burakovyi Kvas, continued:

clean dry jars and cover, keeping it refrigerate until ready to use. It will keep well in the refrigerator.

Ukranian Peperivka

Peperivka is a cayenne-flavored whiskey, is made by soaking 10 whole red cayenne peppers in a pint of blended whiskey or bourbon for at least 48 hours.

Varenuksa

To make the flour and water paste, mix flour with just enough water to make it cohere. Adding a few drops of oil will keep the paste from becoming brittle when it dries.

To make about 1 quart.

1/2 cup dried apples
1/4 cup cherries, pitted
1/2 small pear, thickly sliced
2 or 3 plums, halved and pitted
1 quart vodka
2/3 cup honey
1/8 tsp. each ground ginger, cinnamon, cloves and black pepper
1 bay leaf
flour-and-water paste

Place each of the four fruits in a separate bowl. Cover the fruits with the vodka. Let them stand for five to six hours. Pour the vodka and the fruits into a crock. Stir in the honey, spices and bay leaf. Cover the crock with its lid and seal the edges with flour and water paste. Bake in a 200 F. oven for 10 to 12 hours. Strain the mixture through a sieve lined with a double layer of cheesecloth or muslin. Serve either hot or cold.

Spotykach Zhuravlyny

2 pounds cranberries (other edible wild berries may be used)
2 pounds sugar
3 cups water
6 cups grain alcohol or (vodka)
1 teaspoon vanilla extract
jars with sealing tops

Wash and sort berries (fruit must be free from rot). Crush in a French mill or processor; retain juice. Discard pips and skin. In a heavy pot, cook sugar and water into a thick syrup. Add juice and bring to boil, then remove from heat. Cool. Add alcohol and vanilla extract. Over very low heat, reheat mixture slowly, stirring constantly, until liquid starts to evaporate; do not allow it to come to a boil. Pour into clean glass bottles or jars, seal, and store in a dark cool place 4 to 4 weeks. Serve chilled in liqueur glasses.

Cherry Whiskey (Vyshnivka)

4 pounds unpitted ripe cherries
2 pounds sugar
2 small pieces of cinnamon
1 nutmeg
2 cups heavy sugar syrup (about equal portions of sugar and water)
2 cups grain alcohol (optional)

Scald a large crock. Wash cherries, place in crock, Pour sugar over cherries and add cinnamon and nutmeg. Cover with cheesecloth and let stand in a warm place for 2 weeks or so until liquid begins to clear. Strain through a fresh piece of cheesecloth, pour off into a large glass container and add syrup (as desired). Add grain alcohol for a stronger drink. Pour into scalded bottles, cork, store in a cool, dark place, and allow to ferment 4 to 6 weeks. The yield

Cherry Whiskey, continued:

depends on the water content of the fruit and the rate of evaporation.

Czech and Hungarian Drinks and Brewing Recipes

Czech Dandelion Wine

1 gallon dandelion blossoms
1 gallon water
2 lemons, sliced
2 oranges, sliced
5 cups sugar
½ cake yeast (per gallon of water)

Boil dandelion blossoms in water until liquor is fragrant. Strain. Add lemon and oranges to strained hot liquid. Add sugar and set aside to cool. When mixture is cold, add 1½ cake yeast, crumbled to each gallon of liquid. Let stand for one week. Remove lemons and oranges on the second or third day. After another week, pour wine into open jugs. Put loose cover, such as a towel or paper, over jugs. Allow the air to circulate. Cork jugs after 2 or 3 days.

Hungarian Whiskey Krumbumballe (Cold Cure)

1 lemon sliced up thinly
1 cup water
2 tsp. sugar
1 shot glass whiskey

Put lemon slices, water and sugar into a small sauce pan. Cook this until the lemon is soft, do not let burn. Pour into pot 1 shot glass of whiskey. Mix well. Ignite the whiskey and burn off the alcohol, it will burn blue, and extinguish itself. Drink the liquid down and chew the cooked lemon peel.

Hungarian New Year's Eve Punch (Burnt Punch)

1/2 cup chopped dried figs
1/2 cup chopped dates
1/2 cup candied ginger or fruit peel
3/4 cup granulated sugar
2 Tablespoons orange zest
1 cup brandy or apple cider
4 cups red wine or 3 cups grape juice
and 1/4 cup vinegar
2 cinnamon sticks
2 cups hot brewed tea
3/4 cup orange juice
1/2 cup lemon juice

Place figs, dates, and ginger in a large nonreactive bowl. Sprinkle sweetener and zest over fruit and toss to combine. Cover and allow to stand for an hour at least.

Pour brandy and wine (or cider, juice, and vinegar) over fruit, cover and allow to stand for 30 minutes.

Place cinnamon, tea, and juices in a medium pot and bring to a boil. Pour over the fruit and serve hot, with a little fruit in each glass.

Polish Drinks and Brewing Recipes

Juniper Vodka

1/2 cup juniper berries, crushed
1 qt. grain alcohol
2 cups water, divided
1 lb. sugar

Soak crushed juniper berries in the alcohol and 1 cup of water for a week. Boil sugar and remaining water until syrupy. Strain juniper water through a blotting paper or other filter. Add to the

Juniper vodka, continued:

sugar mixture. Cool. Seal in a carboy or other container that will allow gases to escape. After a few months when fermentation ceases, bottle and seal. The outcome is similar to gin but stronger.

Krupnik

2 cups sugar
2 tablespoons of cold water
4 cups boiling water
1 small cinnamon stick
10 peppercorns
20 allspice berries
1/4 vanilla bean, sliced and scraped
1/4 nutmeg, grated
2 cloves
rind of 1 orange
1/3 cups honey
2 cups vodka

Heat sugar in 2 Tbs. of water until it dissolves, then stir in the boiling water. Add vanilla bean, nutmeg, cloves, cinnamon stick, peppercorns, and allspice berries. Bring to a boil, cover and simmer for 5 minutes. Strain the caramel mixture and return to the pan. Stir in honey and orange rind and heat, stirring, until the honey has completely dissolved. Bring to a boil. Remove the pan from the heat and gradually stir vodka. Serve hot or cold.

Krupnik 1

1-1/2 cup honey
2/3 cup water
1 tsp. vanilla extract or 1 vanilla bean
1/4 tsp. nutmeg
8 sticks cinnamon
2 whole cloves
3 strips lemon peel

Krupnik 1, continued:

1 bottle vodka

Combine honey with the water, vanilla, spices and the lemon peel in a large saucepan. Bring this to a boil cover, and simmer for about 5 min. Add vodka, remove from the heat serve hot or cold.

Likier Kawowy

Grind ½ cup dark-roasted coffee beans power fine, place in jar and cover with 2 cups spirits. Dissolve 3 ½ cups sugar in 3-4 cups boiling water and bring to boil. Turn off heat and pour the coffee-spirit mixture into hot syrup in a thin stream, mixing all the while. Filter mixture through cotton into bottles. Your coffee liqueur is ready to enjoy when it reaches room temperature.

Homemade Brandy

In a jar combine ½ cup raisins, 2-3 prunes, ¼” piece vanilla bean, 1” piece orange rind (minus the white inner skin), and 1-2 green oak leaves or several oak-wood shavings. Drench with 1 cup spirits and 3 cups 100 proof vodka, seal and keep at room temperature about 30 days, shaking every few days. Strain mixture and add 1 cup inexpensive French brandy, and 1 cup cold, pre-boiled water, filter through cotton into bottles, seal and store in a cool, dark place. It improves with age and is best after a year or more, but can be serves after 3-4 months.

Pomeranian Trojniak

2 cups spring water
2 Tbs. bruised juniper berries
1 Tbs. ground ginger

Pomeranian Trojniak, continued:

2 tsp. ground cardamom
1 cup honey
3 cups Weissbier (wheat beer)
Pour 2 cups boiling spring water over the juniper berries and spices in a large jar or jug. Cover and infuse until the Pomeranian Trojniak, continued:

mixture is room temperature. Strain through a jelly bag, then dissolve the honey in it. Pour the beer into a large stoneware pitcher and add the sweetened infusion. Serve immediately.

Polish Piwo Grzane

4 cups beer
1 stick cinnamon
4-6 cloves
6 egg yolks
½ cup sugar

Combine beer, cinnamon and cloves
Cover and bring to a boil. Cream egg yolks and sugar until creamy and light. Strain beer and slowly pour hot liquid into egg yolk mixture, beating constantly to avoid curdling. Beat until frothy. Serve at once.