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**CORDIAL RECIPES FOR T. NOIROT EXTRACTS**

LIQUEUR TYPE		NOIROT EXTRACT RECIPE SPIRIT TYPE	
AMARETTO	AMARETTO	SWEET	VODKA & BRANDY
APRICOT	APRICOT	SWEET	VODKA
APRICOT BRANDY	APRICOT	MEDIUM	BRANDY
BLACKBERRY	BLACKBERRY	SWEET	VODKA
BLACKBERRY BRANDY	BLACKBERRY	MEDIUM	BRANDY
CHERRY BRANDY	CHERRY BRANDY	MEDIUM	BRANDY
CHERRY HERRING	CHERRY BRANDY	SWEET	VODKA
COGNAC	BRANDY	BRANDY	VODKA
COINTREAU	TRIPLE SEC	MEDIUM	VODKA
DRAMBUIE	LORBUIS	MEDIUM	SCOTCH
FRANGELICO	NOISETTE (HAZELNUT)	SWEET	VODKA
GRAND MARNIER	ORANGE BRANDY	MEDIUM	BRANDY
IRISH MIST	IRISH GLEN	SWEET	BLENDED WHISKEY
KAHLUA	MOKA	SWEET	VODKA
PEACH	PEACH SCHNAPPS	SWEET	VODKA
PEACH BRANDY	PEACH BRANDY	MEDIUM	BRANDY
PEPPERMINT SCHNAPPS	WHITE MINT	SWEET	VODKA
PLUM	PRUNELLE	SWEET	VODKA
*SAMBUCA	SAMBUCA	SWEET	VODKA
TIA MARIA	CAFE SPORT	SWEET	RUM AND/OR VODKA
VANDERMINT	CHOCOLATE MINT	SWEET	VODKA

\* Do not use these products in contact with plastic blender or kitchenware parts.

**BASIC INSTRUCTIONS AND RECIPE SUGGESTIONS TO MAKE ONE QUART LIQUEUR**

The recipes below are intended as guidance only. Sugar quantities should be adjusted according to personal taste preference. In some cases combinations of spirits can yield excellent results, i.e. brandy and vodka or rum and vodka. Fruit flavors will make an excellent party drink if combined in 50/50 proportions with light cream or whole milk over ice. Cordials may be used immediately after making as an ingredient in mixed drinks, but generally will improve noticeably if aged one month or more before using straight.

Using dry sugar rather than the heavy syrup will result in higher alcohol. Using the same measure of heavy syrup will result in a sweeter result with a little less alcohol. Alcohol can be further increased by adding small amounts of grain (190 Proof) alcohol.

Heavy syrup can be made with two parts dry sugar to one part water. Heat the water until steaming hot first, turn off the heat and then add the sugar. Stir until almost dissolved. Then continue stirring over low heat until completely dissolved.

Add one tablespoon glycerine (finishing formula) to each quart made with the recipes below for better smoothness.

**SWEET** Two cups dry sugar or heavy syrup

**MEDIUM** One cup dry sugar or heavy syrup

**BRANDY** Use no sugar or reduce to taste

Combine the flavor extract, sugar or sugar syrup and glycerine with spirit(s) to fill 1 one quart container. If using dry sugar, stir periodically until all sugar is dissolved (one day or so may be needed). To make the cordial faster, combine the ingredients in a blender and run at medium speed for a minute or two. Let stand until bubbles have cleared.

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