

TARRAGON LIQUEUR (Cordially Yours, THSA, Wisconsin Unit)

This is a milder anise-flavored liqueur.

8 TBLSPNS fresh tarragon, chopped 1 1/2 cups vodka 1/2 cup sugar syrup

Steep chopped tarragon in vodka. After 2 weeks, strain & filter. Add sugar syrup to taste. Pour into sterilized bottle & cap. Makes 2 cups.

LAVENDER LIQUEUR (Making Cordials & Liqueurs at Home)

6 TBLSPNS dried lavender flowers
3 cups 80 - proof Vodka
1 cup sugar syrup

Steep the lavender flowers in the Vodka for one week. Strain & squeeze out the flowers so no flavor is wasted. Add the sugar syrup. Pour into sterilized bottle and cap. Makes 4 cups.

This has the aroma of lavender and an under taste of almonds.

I have also used my generic method with fresh flowers, leaves and stems. The result is excellent.

KAHLÚA & COFFEE FUDGE - from "Best of Christmas", Hoffman Media, 2008

1 - 14 oz. can sweetened condensed milk ¼ cup Kahlúa 2 TBLSPNS instant coffee granules*
1 - 12 oz. package semisweet chocolate morsels 1 cup chopped pecans
½ teaspn vanilla extract

Line an 8" square baking pan with aluminum foil.

In a large sauce pan, over medium heat, combine condensed milk, kahlúa, and coffee granules. Bring to a simmer; cook for 2 minutes, constantly stirring until mixture thickens slightly. Turn off heat and add chocolate chips, stirring until melted and well-blended, smooth. Remove from burner and stir in pecans & vanilla.

Spread evenly in prepared baking pan. Refrigerate for 2 hours. Lift foil to remove from pan. Peel back foil and slice for serving. Store in refrigerator.

Makes 36 1 ½" square pieces of fudge, but you may cut them any size you want.

** OR try 1 TBLSPN instant coffee granules and 1 TBLSPN instant espresso granules....richer flavor.