

APPLE PIE BOURBON LIQUEUR

This liqueur is perfect when served with dessert or as an after dinner drink. I especially like to sip it over ice. For even more apple flavor I add some Calvados or Apple Jack. It is also good with a splash of milk or heavy cream for a fun take on a bourbon White Russian.



Ingredients

For the Apple Pie Liqueur

$\frac{3}{4}$ cup brown sugar simple syrup
(from page 270)

1.5 cups Apple Pie Bourbon
(from page 135)

$\frac{1}{4}$ cup Calvados or Apple Jack

For the Apple Pie Liqueur

Stir together the simple syrup, infused bourbon, and Calvados until well mixed. Let sit overnight for the flavors to meld. It is now ready to use or can be stored in the refrigerator for several weeks.

SIMPLE SYRUP

Simple syrup is a sweet, easily dissolved liquid that is perfect for cocktails or sodas.

Ingredients

For the Simple Syrup

1.5 cups water

2 cups white granulated sugar

For the Simple Syrup

Combine the water and sugar in a pot and heat over medium-high heat while stirring occasionally until the sugar has completely dissolved. Remove from the heat and let cool. The simple syrup can be stored in the refrigerator for several weeks.

BROWN SUGAR SIMPLE SYRUP

Brown sugar simple syrup adds deep molasses notes to the normal simple syrup.

Ingredients

For the Brown Sugar Syrup

1.5 cups water

2 cups brown sugar

For the Brown Sugar Simple Syrup

Combine the water and brown sugar in a pot and heat over medium-high heat while stirring occasionally until the brown sugar has completely dissolved. Remove from the heat and let cool. The brown sugar simple syrup can be stored in the refrigerator for several weeks.

APPLE PIE BOURBON

Cook: 140°F (60.0°C) for 1 to 3 hours

The only thing more American than warm apple pie is bourbon, so why not combine the two! This bourbon is flavored with fresh apples and classic apple pie spices like cinnamon, ginger, and nutmeg. It's a perfect bourbon to sip with dessert or make into a liqueur (page 219). This recipe fits best in a quart jar because the apples take up so much space but you can half it if needed.



Ingredients

For the Apple Pie Bourbon

2 gala or other sweet apples

3 cinnamon sticks

1 vanilla bean, split lengthwise

1 teaspoon freshly grated

nutmeg

1 teaspoon ground allspice

1 teaspoon grated fresh ginger

2 cups bourbon

For the Apple Pie Bourbon

Preheat a water bath to 140°F (60.0°C).

Lightly scrub the outside of the apples then core and coarsely chop them. Combine the apple pieces with the remaining ingredients in a sous vide bag or Mason jar then seal and place in the water bath. Heat the infusion for 1 to 3 hours.

Prepare an ice bath with ½ ice and ½ water. Remove the bag or Mason jar from the water bath and place in the ice bath for 15 to 20 minutes. Strain the bourbon and store in a sealed container.