

Kumquat Vodka

Found online at myrecipes.com



Just kumquat-infused vodka with some simple syrup and a fresh sprig or two of thyme.

1/2 cup sugar

1/2 cup water

2 cups vodka, use good quality stuff

16 whole kumquats, divided use

3 sprigs fresh thyme

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 20

1. In a medium saucepan heat sugar and water, stirring, until sugar dissolves. Set aside to cool to room temp.
2. Add vodka to the mixture, stir and pour into a glass decanter.
3. Cut 10 of the kumquats in half lengthwise. Leave remaining ones whole.
4. Add kumquats (halved ones first) to the vodka and add the thyme sprigs. Stick the thyme sprigs down into the kumquats so they won't float.
5. Cover decanter with plastic wrap and refrigerate for at least 3 weeks. Decant the vodka into a clean bottle and discard the kumquats and herbs. The vodka will turn bitter if you leave the fruit in the mixture too long.
6. Serve ice-cold in individual shot glasses (2-ounce servings) if desired.

Per Serving (excluding unknown items): 80 Calories; trace Fat (0.3% calories from fat); trace Protein; 8g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1/2 Other Carbohydrates.