

ORANGE CHRISTMAS LIQUEUR

2 oranges
1 lemon
1 mandarin orange (or tangerine)
3 cinnamon sticks
1 tsp. cardamom
1 tsp. whole cloves
1 star anise
1 vanilla bean
3 allspice balls
4 cups neutral alcohol 40% such as vodka
2 cups sugar
1 cup water

1. Slice oranges, lemon and mandarin orange (or tangerine) into thick slices. Place in a 3 liter jar. Then add all the spices: cinnamon, cardamom, cloves, anise, vanilla bean and allspice.
2. Pour alcohol into the jar.
3. Heat 1 cup of water, add sugar and stir to dissolve. Let sugar syrup cool and add to the jar. Delicately shake the jar to combine ingredients.
4. Wait 6 week or at least 4. After that strain this mixture through a cheesecloth and pour into bottles.