

Mixed Citrus Extract

Ingredients:

- 1 orange, zested
- 1 lemon, zested
- 1 lime, zested
- 1 cup vodka

Instructions:

1. Add zest to a clean jar.
2. Cover with vodka.
3. Seal and shake.
4. Store 4–6 weeks in a cool, dark place, shaking occasionally.
5. Strain and bottle.

Maple Extract

Ingredients:

- 1/2 cup Grade A dark maple syrup
- 1 cup vodka

Instructions:

1. Pour maple syrup into a jar.
2. Add vodka, stir well.
3. Seal and shake.
4. Store 4–6 weeks, shaking every few days.
5. Strain through cheesecloth if needed, then bottle.

Vanilla Orange Cardamom Extract

Ingredients:

- Zest of 1 orange
- 1 vanilla bean, split
- 3–4 green cardamom pods, lightly crushed
- 1 cup vodka

Instructions:

1. Add orange zest, vanilla, and cardamom to a jar.
2. Cover with vodka.
3. Seal and shake.
4. Store 6–8 weeks, shaking occasionally. Remove cardamom at 5 weeks.
5. Strain and bottle.

Almond Cherry Extract

Ingredients:

- 1/2 cup dried cherries

- 1/2 cup chopped raw almonds
- 1 cup bourbon

Instructions:

1. Place cherries and almonds in a jar.
2. Pour bourbon over to cover.
3. Seal and shake.
4. Store 6–8 weeks, shaking occasionally.
5. Strain and bottle.

Holiday Spice Extract

Ingredients:

- 1 cinnamon stick
- 3 whole cloves
- Small piece of nutmeg
- 1 strip dried orange peel
- 1 cup dark rum

Instructions:

1. Place all spices and peel in a jar.
2. Cover with rum.
3. Seal and shake.
4. Store 6–8 weeks, shaking occasionally.
5. Strain and bottle.

Vanilla Bourbon Extract

Ingredients:

- 3 vanilla beans, split
- 1 cup bourbon

Instructions:

1. Place beans in a jar.
2. Cover with bourbon.
3. Seal and shake.
4. Store 6–8 weeks, shaking occasionally.
5. Strain (optional) and bottle.

Vanilla Rum Extract

Ingredients:

- 3 vanilla beans, split
- 1 cup dark rum

Instructions:

1. Place beans in a jar.

2. Cover with rum.
3. Seal and shake.
4. Store 6–8 weeks, shaking occasionally.
5. Strain (optional) and bottle.

Ginger Pumpkin Spice Extract

Ingredients:

- 1/2 cup fresh ginger root, peeled and chopped
- 1 cinnamon stick
- 2 whole cloves
- 1 allspice berry
- 1/4 of a whole nutmeg (or a pinch grated)
- 1 cup vodka

Instructions:

1. Add ginger and spices to a clean jar.
2. Cover with vodka.
3. Seal and shake.
4. Store in a cool, dark place for 6–8 weeks, shaking occasionally.
5. Strain and bottle.

Cocoa Nib Extract

Ingredients:

- 1/2 cup cocoa nibs
- 1 cup vodka

Instructions:

1. Place cocoa nibs in a jar.
2. Cover with vodka.
3. Seal and shake.
4. Store 6–8 weeks in a cool, dark place, shaking occasionally.
5. Strain and bottle.

Bonus: Fiori di Sicilia Knock-Off Extract

Ingredients:

- Zest of 1 organic orange (thin strips, no white pith)
- Zest of 1 organic lemon (thin strips, no white pith)
- 1 vanilla bean, split
- 1/2 tsp food-grade orange blossom water (optional but authentic)
- 1 cup vodka

Instructions:

1. Add orange zest, lemon zest, and vanilla bean to a jar.

2. Cover with vodka.
3. Seal and shake.
4. Store 6–8 weeks, shaking occasionally.
5. Before bottling, add orange blossom water.
6. Strain and bottle.

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These extracts make beautiful holiday gifts and pantry staples. For more recipes and printables, visit HomesteadWifeLife.com