

Aunt Clara's Dominican

CHRISTMAS COOKBOOK

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50
recipes!



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Mandarin Orange Liqueur

Prep Time: 10 minutes - Rest Time: 5 days - Yield: 12 shots

Ingredients

Peels from 3 mandarins
2 cups [480 ml] of dark rum
1 cup [240 ml] of sugar
1 cup [240 ml] of water

Preparation

Get rid of as much as the white coating (pith) inside the peel. Mix the rum and the mandarin peels. Put in a jar and leave in the refrigerator for 5 days.

Strain the rum with a clean cloth, discard the peels and set the rum aside.

Mix the water and the sugar and boil over low heat until only a third of the liquid is left.

Cool down to room temperature. Mix the syrup with the rum.

Chill before serving.

Preparing ahead and storage: This lasts about a month refrigerated.