

# Mint Liqueur

Homemade mint liqueur recipe with fresh mint, alcohol, and simple syrup. Perfect digestif that pairs beautifully with coffee or enjoyed neat.

15 min

PREP

15 min

COOK

30 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 2 cup pure alcohol
- 15 sprig mint
- 2.5 cup granulated sugar
- 5 cup water
- 1 lemon

## Instructions

### 1 Prepare the mint

Rinse 15 sprigs of fresh mint under cold water and pat completely dry with paper towels. Remove any damaged or discolored leaves.

- 2 Place the clean, dry mint sprigs in a clean 1-quart glass jar. Pour 2 cups of alcohol over the mint, ensuring all leaves are completely submerged.

- 3 Seal the jar tightly and let steep at room temperature for 2-3 hours, until the liquid turns bright green and fragrant.

### 4 Make the simple syrup

Combine 2.5 cups of water and 5 cups of granulated sugar in a medium saucepan. Bring to a boil over medium-high heat, stirring constantly until the sugar completely dissolves, about 3-4 minutes.

- 5 Add the juice from 1 lemon to the hot syrup and stir well. Remove from heat and let cool completely to room temperature, about 30-45 minutes.

## 6 **Strain and combine**

Strain the mint-infused alcohol through a fine mesh strainer lined with cheesecloth, gently pressing the mint leaves to extract maximum flavor. Discard the mint.

7 Pour the cooled simple syrup into the strained mint alcohol and stir thoroughly to combine.

## 8 **Age the liqueur**

Transfer the mixture to clean, airtight glass bottles or jars. Store in a cool, dark place for 10 days, shaking gently every 2-3 days to help the flavors meld.

9 Strain once more through cheesecloth if any sediment has formed, then transfer to final storage bottles. The liqueur is ready to serve and will keep for up to 1 year.

## Tips

Use only the freshest mint leaves, avoiding any that show signs of wilting or browning, as these can create bitter flavors in your liqueur.

Gently bruise the mint leaves before adding alcohol by lightly crushing them with your hands to release more essential oils and enhance flavor extraction.

Taste the mint infusion daily after the second day to monitor flavor development and prevent over-extraction, which can result in bitterness.

Strain the mixture through multiple layers of cheesecloth or coffee filters to achieve the clearest possible liqueur and remove all plant particles.

Allow the simple syrup to cool completely before adding it to the mint-alcohol mixture to prevent cloudiness and preserve the bright green color.

Store the infusing liqueur in a dark place and shake gently every 2-3 days to encourage even flavor extraction throughout the process.

Label your liqueur with the preparation date, as the flavor will continue to develop and mellow over the first few months of storage.

Consider making a double batch since the effort is nearly the same, and homemade mint liqueur makes an excellent gift for friends and family.