

Orange Brandy

Ingredients

To every 1 gallon of brandy allow 3/4 pint of Seville orange-juice, 1-1/4 lb. of loaf sugar.

Method

To bring out the full flavour of the orange-peel, rub a few lumps of the sugar on 2 or 3 unpared oranges, and put these lumps to the rest. Mix the brandy with the orange-juice, strained, the rinds of 6 of the oranges pared very thin, and the sugar. Let all stand in a closely-covered jar for about 3 days, stirring it 3 or 4 times a day. When clear, it should be bottled and closely corked for a year; it will then be ready for use, but will keep any length of time. This is a most excellent stomachic when taken pure in small quantities; or, as the strength of the brandy is very little deteriorated by the other ingredients, it may be diluted with water.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>