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Infusing Spring Flavors into Tasty Liquor

From our friends at Mpls. St. Paul Magazine (<http://mspmag.com/>)

BY SAMANTHA BAKER



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Spring is in the air. Do you know what that means? Farmers markets are right around the corner. What could possibly be better than strolling along in the warm sun, buying freshly picked fruits, herbs or vegetables from local distributors? Adding a dash of liquor to the mixture, of course.

Nothing beats a smooth gin or vodka infused with tart strawberries, rhubarb or apricots. Not a fruit lover? Try some sweet-smelling herbs like mint, thyme or basil. Certain vegetables like snap peas add delicious flavor to liquor as well.

Coming at the recommendation of Jesse Held, head barman for Jester Concepts (<http://jesterconcepts.com>), these flavors can easily be infused in the liquor of your choice. Simply drop some fresh fruit, herbs or vegetables in an airtight jar filled with delicious liquor for a wee bit.

Voilà – you’ve got yourself a unique spring drink.

Discover more about Held’s recommendations and infusing some tasty liquor from Mpls. St. Paul Magazine (<http://mspmag.com/Eat-And-Drink/Articles/Wine-And-Spirits/Spring-Infusions/>).

Photo courtesy of Caitlin Abrams



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