

Honey-based Drinks

Krupnik

A honey liqueur which is very popular in Poland and Lithuania.

750ml Vodka
300g Honey
2 Cinnamon Sticks
10 Cloves
1 Vanilla Pod
1" Root Ginger
3 strips Lemon Peel
3 strips Orange peel
1/4 Whole Nutmeg

Simmer the spices and peel in 1 cup of water for 5 minutes. Add the honey and mix well. Add the vodka, cover and leave to cool. Leave for a week, strain and bottle.

Sima

A traditional Scandinavian Fizzy drink, served on Mayday. Similar to traditional Ginger Beer.

4 litres Water
500g Honey
2 Lemons
1/4 tsp dried Yeast

Peel and slice the lemons, into a bowl. Add the honey and 2 litres of boiling water and stir. Add 2 litres of cold water and the yeast. Loosely cover and leave for 48 hours. Put 1 tsp of sugar and 4 raisins into each of 4, 1l 'tonic-water' bottles, and add the liquid. This is ready to drink when the raisins float to the surface (3-5 days).

Mulled Cider

1 Litre Cider
1 litre Apple Juice
150g Honey
2 Cinnamon Sticks
4 Cloves
1/4 Whole Nutmeg
2 Apples, quartered
200ml Brandy

Heat all the ingredients except the brandy in a pan for 10-15 minutes. Take off the heat, add the brandy and serve warm.