



Vin d'Orange

makes about 2 litres

- 1/2 cup dark rum
- 1 tablespoon pink peppercorns
- 2 liters good quality rosé (about 2 1/2 bottles)
- 1 cup vodka
- 8 whole green cardamom pods
- 1 4-inch cinnamon stick
- 1/2 vanilla bean
- 1 1/2 cups organic sugar
- 2 lemons or grapefruit, or one of each
- 3 tangerines or oranges with a good balance of tart and sweet

Wash the citrus and slice them in thick wheels. Place them in a clean container (glass or hard plastic) with a wide mouth and a tight-fitting lid. Add the sugar, spices, rosé and vodka.

Stir this well with a spoon (not wooden, as it may harbor bacteria that could inhibit fermentation) and fasten the lid. Keep the jar in the refrigerator, or a cool dry place, shaking occasionally to dissolve the sugar.

After about 6 weeks, mix in the rum, then pour the mixture through a fine mesh strainer or several layers of cheesecloth. Stored in bottles at a cool room temperature or in the refrigerator, your vin d'orange it will last indefinitely. Drink it plain on the rocks, or mixed with sparkling wine or water, garnished with a slice of orange.