



Vin d'Orange II

This needs to sit for at least 6 weeks before drinking, so plan accordingly.

- 4 Seville oranges, thoroughly washed
- 2 large lemons, thoroughly washed
- 400 grams superfine sugar
- 1 vanilla pod, split
- 1 4" cinnamon stick, broken in half
- 1 tablespoon pink peppercorns
- 2-3 star anise
- 6-8 green cardamom pods, lightly crushed
- 400 ml cognac
- 100 ml white rum

Slice citrus in 1/4"-1/2" thick wheels and place in a clean glass container with a wide mouth and a tight-fitting lid. Add remaining ingredients except rum and stir well with a metal spoon (a wooden one could harbor bacteria that might inhibit fermentation) and fasten the lid. Store the jar somewhere cool and dark, shaking occasionally to make sure sugar is dissolved.

After about 6 weeks, mix in rum and strain through a fine mesh strainer or several layers of cheesecloth. Transfer to bottles and store indefinitely at a cool room temperature or in the refrigerator.