

## Black Currant Liqueur and Crème de Cassis

<http://userealbutter.com/2013/05/30/black-currant-liqueur-creme-de-cassis-recipe/>  
based on a recipe from [Food Perestroika](#)

24 oz. black currants, washed and stemmed  
48 oz. (6 cups) vodka  
sugar (amount will depend on the weight of your strained liquid)

Crush the black currants in small batches in a food processor. You don't want a purée, you just want to maim the currants and break the skins. Place the currants in a large (2+ quart capacity) glass jar with the vodka. Seal the jar tightly. Shake it up and let sit in a cool, dark place for a month. When the infusion is ready, strain the liquid through a fine mesh sieve twice. Weigh the liquid.

**To make black currant liqueur:** Multiply the weight of your liquid by 20% to get the weight of sugar you need to add to the liquid. [In math speak... weight of liquid = L, weight of sugar =  $0.2 \times L$ ]. Stir the sugar into the infusion until it is dissolved. Makes about 2 quarts (probably less).

**To make crème de cassis:** Multiply the weight of your liquid by 45% to get the weight of sugar you need to add to the liquid. [Weight of liquid = L, weight of sugar =  $0.45 \times L$ ]. Stir the sugar into the infusion until it is dissolved. Makes just over 2 quarts.