



Krupnik

(Polish Honey-Spiced Vodka)

Prep Time: 20 minutes

Cook Time: 10 minutes

Total Time: 30 minutes

Yield: 1 quart Krupnik

Honey-spiced vodka or krupnik (KRRROOP-neek) is a favorite alcoholic beverage among Poles. Since it is steeped in aromatic spices, less than top-shelf vodka will do just fine in this recipe.

This potent concoction is made from simple syrup infused with spices that can include cinnamon, allspice, peppercorns, and aniseed. The cooled simple syrup is then reheated with honey and vodka

Krupnik can be served hot, at room temperature, or chilled. Krupnik is the only alcoholic beverage served at the solemn Wigilia, or Christmas Eve dinner. No matter what temperature it's served at, krupnik warms the body from the inside out; perfect for the holidays! It also makes a wonderful last-minute gift since it requires no aging.

INGREDIENTS

- 2 tablespoons cold water
- 2 cups sugar
- 4 cups boiling water
- 1/4 vanilla bean, split
- 1/4 teaspoon nutmeg
- 2 whole cloves
- 1 small cinnamon stick, cracked in half
- 10 black peppercorns
- 20 allspice berries
- 1 1/3 cups honey
- Zest from 1 orange
- 2 cups vodka or eau de vie (see below)

PREPARATION

1. In a large saucepan, combine cold water and sugar and heat until it dissolves. Add boiling water, vanilla bean, nutmeg, cloves, cinnamon stick, peppercorns, and allspice. Bring to a boil, cover, reduce heat and simmer 5 minutes.
2. Strain the simple syrup you've just created through cheesecloth or a coffee filter and return to the saucepan. Add the honey and zest, and heat, stirring, until the honey has completely dissolved. Bring to a boil and immediately remove from heat.
3. Gradually stir in vodka. Serve hot. If serving, cold, let honeyed vodka come to room temperature, transfer to a lidded jar and refrigerate, covered, until chilled and ready to serve. Store any leftovers at room temperature.