

Directions

For the Roasted Beet Vinegar

Preheat an oven to 400°F (200°C).

Peel the beets then set each beet on a square of aluminum foil or parchment paper. Drizzle with olive oil then salt and pepper them. Wrap each beet in the aluminum foil and place on a sheet pan. Bake until the beets are tender and cooked through, about 45 to 60 minutes. Remove from the heat and let cool. Unwrap the beets and dice.

Heat a pan over medium heat and add the cumin, coriander, and peppercorns. Cook until fragrant and just taking on color then remove from the heat. If you have a spice grinder you can lightly grind or crack the spices.

Combine all the ingredients in a Mason jar or glass bottle then seal. Place in a cupboard or cabinet and let sit for at least 3 to 6 days or up to a few weeks, shaking the bottle every day or two. Strain the vinegar before using.

Orange Fennel Vinegar

Bright citrus notes pull out the sweetness and licorice flavor of the fennel, resulting in a floral, flavorful vinegar. This vinegar is great drizzled on a salad or used to brighten up vegetables.

Ingredients

For the Orange Fennel Vinegar

1 orange

1 fennel bulb, coarsely chopped

1.5 cups white wine vinegar

Directions

For the Orange Fennel Vinegar

Lightly scrub the outside of the orange then remove the zest with a vegetable peeler or zester. Make sure little to no pith came off as well, using a paring knife to remove any.

Combine the orange zest, chopped fennel, and vinegar in a Mason jar or glass bottle then seal. Place in a cupboard or cabinet and let sit for at least 3 to 6 days or up to a few weeks, shaking the bottle every day or two. Strain the vinegar before using.

Chive Blossom Vinegar

During early summer the chives in my garden all start to blossom with beautiful purple flowers. I like to try and take advantage of these flavorful delights in my cooking but I can never go through them all. One way I've found to preserve their flavor is by infusing them into vinegar. It's a very easy process and allows me to enjoy their flavor year round. For maximum flavor try to pick the blossoms when they are still fresh and haven't begun to dry out.



Ingredients

For the Chive Blossom Vinegar

1 cup fresh chive blossoms

1.5 cups champagne vinegar

Directions

For the Chive Blossom Vinegar

Combine the chive blossoms and vinegar in a Mason jar or glass bottle then seal. Place in a cupboard or cabinet and let sit for at least 3 to 6 days or up to a few weeks, shaking the bottle every day or two. Strain the vinegar before using.

Infused Oils

Oils can be cold infused with the traditional infusion process but I almost always use the hot method, especially for spices, vegetables, and harder herbs like rosemary, sage and thyme. Not only does the hot method work much more quickly and transfer more flavor, it is also safer since the heat removes any moisture from the flavoring agents and helps to sterilize them.

I generally put the oil and flavoring agents in an oven set at 200°F to 300°F (93°C to 150°C) for at least 30 minutes and up to an hour or two. It can also be done on the stove by heating the spices and oil in a pot until it starts to simmer, then letting it infuse for at least 5 minutes and up to an hour. Once the oil has been infused I remove it from the heat and let it cool before straining it.

Make sure you are using fresh, non wilted herbs when you are infusing with them. Soft herbs like basil, tarragon, and cilantro are often blanched in boiling water for 60 seconds then blended into the oil. The oil is then strained, usually with cheesecloth.

Pesto Infused Oil

Pesto is a classic Italian condiment that goes great with anything from pasta to meat to fish. In this recipe I infuse olive oil with the flavors of pesto. The flavorful oil can then be drizzled on various dishes to help finish them off. This process works well for many different types of oil and nut-based sauces.



Ingredients

For the Pesto Oil

1.5 cups olive oil

20 large basil leaves

1 cup pine nuts

3 cloves garlic, coarsely chopped

Directions

For the Pesto Oil

Preheat the oven to 250°F (121°C).

Combine the olive oil, basil, pine nuts, and garlic in a pot or pan. Place in the oven for 30 to 60 minutes, stirring occasionally, until the oil is fragrant and takes on the flavor of the pesto.

Strain the olive oil to remove the solids. Store in the refrigerator for up to several weeks.

Meyer Lemon Olive Oil

This olive oil is a light and lemony addition to many dishes. Meyer lemons are slightly sweeter than regular lemons and the flavor comes through well in the peels. If you only have regular lemons they will work just fine.

Ingredients

For the Meyer Lemon Oil

3 Meyer lemons

1.5 cups olive oil

Directions

For the Meyer Lemon Oil

Preheat the oven to 250°F (121°C).

Lightly scrub the outside of the lemons then remove the zest with a vegetable peeler or zester. Make sure little to no pith came off as well, using a paring knife to remove any.

Combine the olive oil and lemon zest in a pot or pan. Place in the oven for 15 to 30 minutes, stirring occasionally, until the oil is fragrant and takes on the flavor of the lemons.

Strain the olive oil to remove the solids. Store in the refrigerator for up to several weeks.

Rosemary Infused Oil

I got the idea for the rosemary oil from the Ideas in Food blog, who do a very cool charred version. This is a simplified version that results in an aromatic, flavorful olive oil full of rosemary flavor.



Ingredients

For the Rosemary Oil

1.5 cups olive oil

3-5 large sprigs rosemary

Directions

For the Rosemary Oil

Combine the olive oil and rosemary in a pot set to low heat. The oil should be just below a "fry" and if the rosemary starts to sizzle turn it down or partially remove it from the heat.

After 30 to 60 minutes the oil should have taken on most of the rosemary flavor. At this point remove the oil from the heat and let it cool slightly. Strain the oil and it is ready to use.

Other Infusions

While alcohol, vinegar, and oil are the main mediums used in traditional infusions, you can infuse almost any liquid you want. For liquids that can sit out for days, a traditional cold infusion can be used. For those that would spoil or go bad, a hot infusion will be required.

Ginger Simple Syrup

This ginger syrup is a great way to easily add the spiciness and flavor of ginger to cocktails. It can also be combined with club soda for ginger ale or naturally fermented into ginger beer (see recipe elsewhere in book) for a refreshing summer drink. Making your own ginger syrup also allows you to control the spiciness depending on your final planned use of it.



Ingredients

For the Ginger Simple Syrup

1.5 cups sugar

1 cup water

5" knob fresh ginger, thinly sliced (125mm)

Directions

For the Ginger Simple Syrup

Combine all the ingredients in a pan and bring to a simmer. Remove from the heat, cover the pot, and let cool.

Once cooled, strain the ginger out of the simple syrup. The syrup will last in the refrigerator for a few weeks.

Root Beer Syrup

I don't drink a lot of soda but when I do I almost always reach for root beer. It's a classic drink that has been around since the late 1800s and it's full of deep, nuanced flavors. Making it at home is easy once you obtain the ingredients, most of which I ordered online from the websites in the Ingredient and Tool Sources section. This recipe makes a thick, sweet syrup you can mix with club soda, use in cocktails, or naturally ferment.

Sometimes I will leave out the brown sugar and use the root beer infusion similar to weak bitters. It's a tasty, sugar-free drink when combined with club soda and it's also a great way to add complexity to cocktails that don't need more sweetness.

One disclaimer, in the 1960s the government removed sassafras from root beer recipes because when taken by mice in large quantities (the equivalent of five 2-liter bottles a day) the safrole in it was correlated with liver cancer. It has since been replaced by wintergreen. Of course, basil and nutmeg have safrole too but if you are uncomfortable using it feel free to substitute it in this recipe with wintergreen.



Ingredients

For the Root Beer Syrup

- 2 cups water
- 1/2 cup sassafras root
- 2 tablespoons sarsaparilla root
- 1 tablespoon birch bark
- 2 teaspoons burdock root
- 2 teaspoons licorice root
- 3 star anise pods
- 1 vanilla bean, split lengthwise
- 1 cinnamon stick
- 1 cup brown sugar

Directions

For the Root Beer Syrup

Combine everything but the sugar in a pot and bring to a simmer. Let simmer 20 minutes then stir in the brown sugar and cook until dissolved. Remove from the heat and let cool for 60 minutes then strain.

The syrup will last in the refrigerator for several weeks.

Grapefruit Bitters

Grapefruit bitters are a versatile bitter that works well with martinis, mojitos and other drinks with light spirits in them. These bitters add citrus notes as well as the classic aromatics normally found in bitters.

You can either purchase dried grapefruit peel online or make your own by zesting a few grapefruits and drying the zest for several hours in an oven set to 200°F to 300°F (100°C to 150°C). Some of the ingredients in this recipe can be hard to find and I ordered mine online from the websites in the Ingredient and Tool Sources section.



Ingredients

For the Grapefruit Bitters

- 2 grapefruits
- 1.5 cups high-proof vodka
- 1/2 cup dried grapefruit peel
- 4 green cardamon pods, cracked
- 1 cinnamon stick
- 1/2 teaspoon allspice
- 1.5 teaspoons gentian root
- 1" piece of fresh ginger, chopped (25mm)

Directions

For the Grapefruit Bitters

Lightly scrub the outside of the grapefruits then remove the zest with a vegetable peeler or zester. Make sure little to no pith came off as well, using a paring knife to remove any.

Combine all of the ingredients in a jar. Make sure the vodka is covering all the other ingredients, adding more vodka if needed. Close the jar and let sit in a cool, dark place for 2 to 3 weeks. Be sure to lightly shake the jar every few days. Once the bitters have the flavor you desire, strain them through cheesecloth, squeezing to remove the liquid from the peels. They will last for several months if stored in a cabinet or cupboard.

Chocolate Pecan Bitters

Chocolate and pecans are a great flavor pairing and their use in bitters lets you quickly add the rich flavors to cocktails. Some vanilla and cinnamon is added for background notes and bourbon is used instead of vodka or Everclear to add even more deep flavors. Some of the ingredients can be hard to find and I ordered mine online from the websites in the Ingredient and Tool Sources section.

Ingredients

For the Chocolate Pecan Bitters

- 1 cup pecans
- 1.5 cups high-proof bourbon
- 1 cup cocoa nibs
- 1 cinnamon stick
- 1 vanilla bean, split lengthwise
- 1/2 teaspoon gentian root
- 1/2 teaspoon wild cherry bark

Directions

For the Chocolate Pecan Bitters

Heat a pan over medium heat with no oil. Add the pecans and lightly toast until they just smell nutty and barely start to brown. Remove from the heat and let cool.

Combine all of the ingredients in a jar. Make sure the bourbon is covering all the other ingredients, adding more bourbon if needed. Close the jar and let sit in a cool, dark place for 2 to 3 weeks. Be sure to lightly shake the jar every few days. Once the bitters have the flavor you desire, strain them through cheesecloth, squeezing to remove the liquid. The bitters will last for several months if stored in a cabinet or cupboard.

Maple Pecan Milk

I often use the great flavor combination of maple and pecan. For this recipe I infused milk with toasted pecans and maple syrup. The milk can be used in [panna cotta](#) or milk shakes.

Ingredients

For the Maple Pecan Milk

1.75 cups pecans

3 tablespoons canola oil

2.5 cups whole milk

1/3 cup maple syrup

Directions

For the Maple Pecan Milk

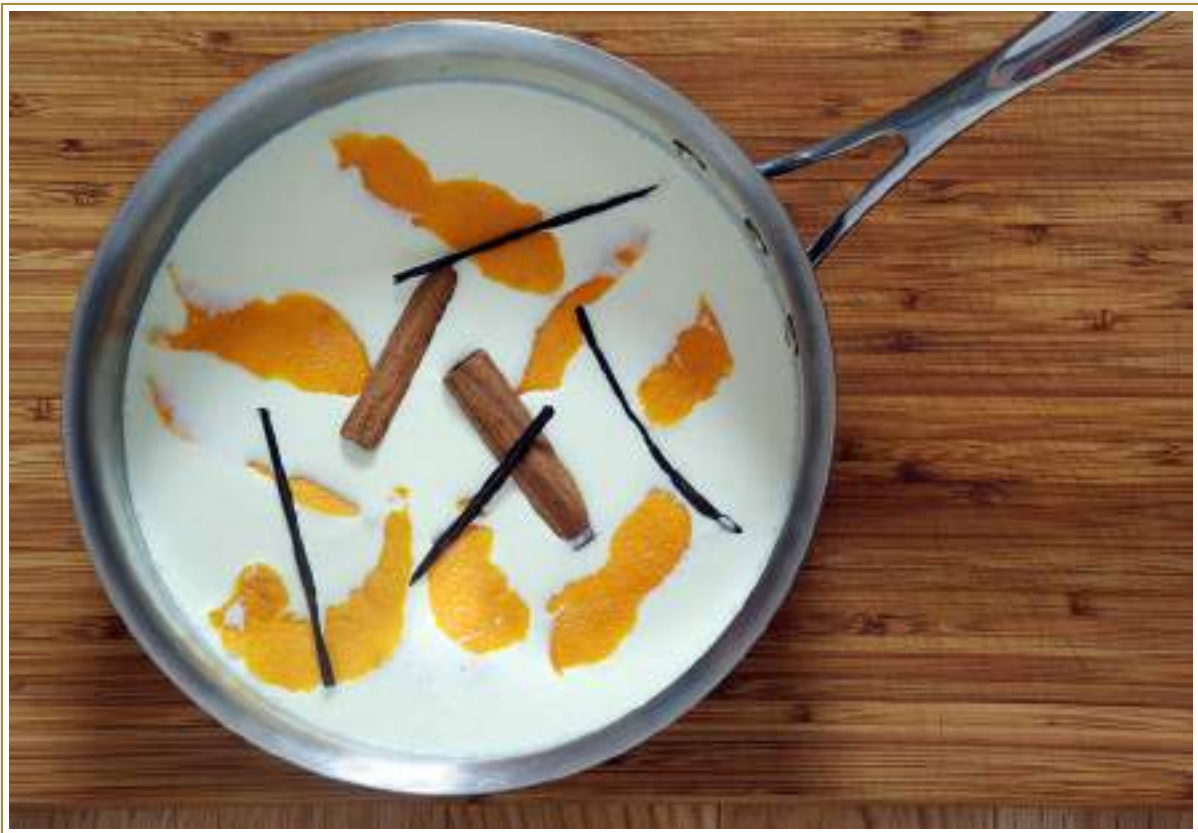
Heat an oven to 350°F (176°C). Toss the pecans with the canola oil and spread out on a sheet pan. Bake for 10 to 20 minutes until lightly toasted. Let cool slightly.

Combine the roasted pecans and the milk in a pot and bring to a simmer. Stir in the maple syrup and remove from the heat. Let the mixture cool some then refrigerate it for at least 12 hours and up to a few days.

Remove the mixture from the refrigerator and strain it to remove any large pieces of nut. Store in the refrigerator until using.

Orange Cinnamon Vanilla Cream

Infusing creams with traditional methods is usually done over low heat with the cream just barely at a simmer. This recipe shows you how to do it while making a flavorful cinnamon vanilla cream that is a great addition to milk shakes. It also can be gelled into [panna cotta](#) or [whipped cream](#).



Ingredients

For the Orange Vanilla Cream

- 1 orange
- 1 vanilla bean, split lengthwise
- 2 cinnamon sticks
- 1.5 cups cream

Directions

For the Orange Cinnamon Vanilla Cream

Lightly scrub the outside of the orange then remove the zest with a vegetable peeler or zester. Make sure little to no pith came off as well, using a paring knife to remove any. The orange pieces can be reserved for garnishing the drink.

Combine the orange zest with the remaining ingredients in a pan and bring to a bare simmer. Let simmer for 5 minutes then remove from the heat, cover the pot, and let cool.

Once cooled, strain the cream and store in the refrigerator until using.

Whipping Siphon Infusions



For more information on the whipping siphon, including product reviews, how-tos, and recipes you can check out my online guide:

MCMeasy.com/Siphon

Using a whipping siphon to create infusions is the fastest and most time efficient method. To infuse liquids it usually takes only 1 to 5 minutes, with certain intense infusions sometimes taking up to an hour. That is several days or even weeks faster than most traditional infusions.

This technique was popularized by Dave Arnold from the French Culinary Institute and is often referred to as "Rapid Nitrous Infusion". It uses the high pressures inside a whipping siphon to force the liquid into the solids, enabling it to extract the flavors. When the pressure is released, the liquid is removed from the solids, extracting more flavor, as well as leaving some of its flavor behind.

Most infusions use N₂O, also known as laughing gas. It's a semi-sweet gas that quickly dissipates once the pressure is released, leaving no off-flavor behind.

Infusion Process

Place the flavoring agents into the whipping siphon with the liquid you want to infuse. Make sure the infusing liquid is at least at room temperature. If it is too cold the infusion will not be as strong.

Seal the siphon and add a N2O charge to it. Swirl the siphon for 15-30 seconds then fully charge it. Swirl it for a few more seconds then let it sit for 1 to 5 minutes, depending on the type of infusion you are making.

I've found that 1.5 to 2 minutes is a pretty good time range for most infusions. The time can be extended to 30 to 60 minutes for infusions where you want a lot of bitterness to be extracted.

With the siphon upright, place a towel over the nozzle and quickly vent the siphon. Open the siphon, wait for the fizzing to stop, then strain the liquid. Let the infusion sit for a few minutes for the flavors to even out then it's ready to use.

Advantages And Disadvantages

A whipping siphon infusion isn't a one-to-one replacement for a traditional infusion. Whipping siphon infusions tend to be more delicate, herbal, and aromatic. There is also no mellowing of the liquid.

Even though it can't fully duplicate traditional infusions it can be a great substitute and can accomplish things that traditional infusions cannot.

Using a whipping siphon in the infusion process quickly extracts the more volatile elements, often resulting in more floral flavors with less bitterness and spiciness. This works great for flavorful foods with strong bitter or spice notes, like chile peppers, cocoa nibs, or coffee beans where their base flavors will shine.

Whipping siphon infusions work well with ingredients that are normally hard to infuse like delicate herbs, various nuts, and lemon grass. You can also use ground spices, unlike in traditional infusions. Liquids that can't be traditionally infused, like milk or wine and other things that you don't want sitting on your counter for days or weeks, can also be easily infused with a whipping siphon.

Whipping siphon infusions also have the benefit of being done at room temperature. Because they don't have to be heated, the resulting flavors can be slightly purer and fresher than in other heated infusions, especially sous vide infusions.

The infusions produced in a whipping siphon are also often clearer than traditional infusions and the colors tend to stay more vibrant.

While the flavors are more floral and less bitter, they also tend to be a little less complex than in traditional infusions. Since less flavor is pulled out of the flavoring agents, the amount of flavoring agents needed is also higher than in traditional or sous vide infusions.

The long periods of time used in many traditional infusions causes the flavors to mellow, especially with alcohol or vinegar. This mellowing will not occur in a whipping siphon so the resulting infusions are often "hotter" with sharper vinegar and alcohol notes.

The whipping siphon infusion method only takes a few minutes, which is great for experimentation and quickly making infusions. However, this short time frame means the flavor of the infusion changes quickly i.e. in seconds, not hours or days. Consequently, proper timing is critical when using a whipping siphon, especially when trying to replicate results time and time again.

Finally, while the whipping siphon is really good at infusing liquids, it is only passable at infusing most foods.

Tips And Tricks

In general, whipping siphon infusions are quick to make and very forgiving. It was rare during my testing to make an infusion that didn't work out. However, there are several things you can keep in mind, especially if you are trying to replicate your results from one infusion to the next.

The whipping siphon can be used to infuse food as well. It doesn't work as well as a chambered vacuum sealer but it can still get the job done in several cases. I usually bump the infusion time up to 20 to 30 minutes to ensure that all the flavor from the liquid gets transferred. Dave Arnold from the French Culinary Institute recommends sealing the food and liquid in a Ziploc bag with the air removed before placing it in the siphon to help strengthen the infusion.

I usually infuse at room temperature. This maximizes the flavor extraction while still preventing too many bitter flavors. However, when hard to extract flavors or bitter based flavors are desired I will heat the infusion, usually by placing the siphon in simmering water during the infusion process.

When making infusions, the amount of pressure used will change the flavor profile. This is affected both by the amount of chargers used as well as the amount of liquid and flavoring agents used. Higher pressure results in faster infusions with more balanced flavors.

I typically use 1 or 2 chargers for a pint siphon and 2 to 3 chargers for a quart if the siphon is full of liquid. This is more than typically recommended but within the safety guidelines for the iSi Siphon. Feel free to use the amount of chargers the directions for your siphon recommends and that you feel comfortable with.

Be sure to use a timer or other device to keep track of time. The amount of time the infusion sits under pressure greatly affects the flavor.

Vent the siphon quickly for maximum flavor extraction. Some liquid may come out and that's fine. To help prevent clogging hold the siphon right side up. Use a towel or bowl over the siphon to prevent spraying liquid everywhere in the instances where some does come out.

If the siphon clogs, vigorously shake it to dislodge the particle. If that doesn't work you can remove the nozzle attachment, place a towel over the siphon, and try to manually depress the nozzle. This can cause the siphon to dispense the gas, and probably a lot of liquid. Remember the infusion is still happening, so go quickly during this part.

If you tend to lose a lot of liquid out the top of the whipping siphon, you can vent the siphon into a bowl or large measuring cup. Just make sure you keep the siphon as upright as possible.

Don't strain the infusion until after the bubbling stops. The flavor is still being extracted so letting it sit for a few minutes will result in a stronger infusion.

I usually use the iSi fine mesh strainer to remove the solids from the infusion. Cheesecloth can also be used, or for a clearer infusion, you can use a coffee filter or other clarification techniques like milk washing or freeze-thaw.

Once the infusion has been strained, let it rest for about 5 minutes before using it. This gives any additional nitrous time to leave the liquid and helps the flavors settle.

I tried to design most of the recipes in this book to work in a 1 pint whipping siphon. They can easily be doubled and used in a quart siphon with only minor variation in flavor.

Leftover foods and liquids in the siphon or nozzle can cause leaks that prevent the siphon from charging or foaming properly so make sure you always clean it well when you are done using it. I tend to let dishes pile up but I always make sure I get the siphon clean right away. There are just too many various parts that are difficult to reach

to let something solidify. After cleaning the siphon be sure to let it fully dry, otherwise mold can grow in it.

Many siphons have several components that work together to make the seal so if the gas is escaping quickly, be sure to double check they are in place. My iSi Whipping Siphon has a rubber gasket on the inside of the lid and the nozzle attachment holds the valve closed on the outside. Without both of these in place the gas quickly escapes the siphon. For example, sometimes after cleaning the siphon I forget to put the gasket back on the siphon and the gas leaks out when I try to charge it.

Converting Other Infusion Recipes

The whipping siphon can make almost any recipe that is designed for a traditional or sous vide infusion. A good place to start is by finding a recipe in the Whipping Siphon Infusions chapter that is similar to the recipe you are trying to convert.

In general, more flavoring agents need to be used, so I'll increase the amount by 20-30%. For a normal alcohol or vinegar infusion I will let it infuse for 1.5 to 2 minutes at room temperature. For bitters or heavy syrups I will sometimes heat the infusion in simmering water and let the infusion go for 20 to 60 minutes, depending on how bitter or strong you want the infusion's flavor profile.

Because the infusion process is so quick, it's easy to make a few smaller batches with different amounts of flavoring agents infused at different times to see what you like best. Then you can make a larger batch of the infusion once you've narrowed it down.

Infused Alcohols

Making infused alcohols is accomplished by combining the spirit and flavoring agents in the whipping siphon, charging it, and letting it sit for a few minutes. Then vent the siphon, let the bubbling subside, and strain the alcohol. The more herbs and other flavoring agents used the stronger the end infusion will be.

When infusing alcohol you should be aware both of the flavor of the alcohol and of the flavoring agents. If you only want the taste of the flavoring agents to stand out, you should use a neutral alcohol like vodka, white rum, or everclear. If you want a specific flavor, you can turn to other alcohols that have distinct characteristics, such as bourbon, tequila, or any other alcohol. Just be sure the flavoring agents you are using will complement the spirit you are infusing.

Chocolate Pecan Bourbon

Similar to the [Chocolate Pecan Bitters](#) this infusion pairs rich chocolate and nutty pecans in a bourbon that is robust and full of flavor. It's great served on the rocks but it also makes a mean cocktail like the [Chocolate Pecan Citrus Manhattan](#).



Ingredients

For the Chocolate Pecan Bourbon

1 cup pecans

1 cup cocoa nibs

3 cloves

1 vanilla bean, split lengthwise

1.5 cups bourbon

Directions

For the Chocolate Pecan Bourbon

Make sure the bourbon is at least room temperature or slightly warmer.

Heat a pan over medium heat with no oil. Add the pecans and lightly toast until they just smell nutty and barely start to brown. Remove from the heat and let cool.

Combine all of the ingredients in the whipping siphon. Seal the whipping siphon, charge it, and swirl for 20 to 30 seconds. Let the siphon sit for 1 minute longer. Place a towel over the top of the siphon and vent it. Open the siphon and wait until the bubbling stops.

Strain the bourbon and let sit for at least 5 minutes before using.

Nitrous Oaked Manhattan

Barrel aging is the process that gives bourbon and whiskey their unique flavors. Many people are experimenting with barrel aging prepared cocktails and nitrous oaking is a take on that process utilizing the whipping siphon. The high pressures draw out the caramel flavors from the toasted oak chips and infuse them into the liquid. If you can't find toasted oak chips, you can buy normal food-safe oak chips and toast them with a torch or under a broiler until lightly charred.



Ingredients

For the Nitrous Oaked Manhattan

1 cup bourbon

1/3 cup sweet vermouth

1/4 cup water

6 dashes bitters

1 cup toasted oak chips or Jack Daniels Smoking Chips

1/2 teaspoon cracked peppercorns

1/2 teaspoon cloves

Directions

For the Nitrous Oaked Manhattan

Make sure the bourbon and vermouth are at least room temperature or slightly warmer.

Lightly rinse the oak chips to remove any sawdust or grit.

Combine all of the ingredients in the whipping siphon. Seal the whipping siphon, charge it, and swirl for 20 to 30 seconds. Let the siphon sit for 3 minutes longer. Place a towel over the top of the siphon and vent it. Open the siphon and wait until the bubbling stops.

Strain the Manhattan and let sit for at least 5 minutes before using.

Clementine Bourbon

Light citrus notes complement the rich bourbon in this recipe. This flavor combination is used in many drinks including Old Fashioneds and many new cocktails. Infusing the bourbon with the citrus draws out more of the subtle flavors and aromatics. For this recipe I've turned to clementines since they are prevalent at this time of year but any orange-like citrus will work wonderfully.

Ingredients

For the Clementine Bourbon

3 clementines or other citrus

1.5 cups bourbon

Directions

For the Clementine Bourbon

Make sure the bourbon is at least room temperature or slightly warmer.

Lightly scrub the outside of the clementines then remove the zest with a vegetable peeler or zester. Make sure little to no pith came off as well, using a paring knife to remove any. The clementine pieces can be reserved for garnishing the drink.

Put the clementine zest into the whipping siphon. Pour the bourbon into the whipping siphon.

Seal the whipping siphon, charge it, and swirl for 20 to 30 seconds. Let the siphon sit for 1 minute longer. Place a towel over the top of the siphon and vent it. Open the siphon and wait until the bubbling stops.

Strain the bourbon and let sit for at least 5 minutes before using.

Melon Vodka

This infusion carries the subtle flavors of the melons, resulting in a smooth, fruity taste. It's a great way to flavor martinis or cosmos. You can use any combination of melons you have on hand, or add additional flavors like cloves, mint, or allspice for a richer infusion.

Ingredients

For the Melon Vodka

3/4 cup coarsely chopped cantaloupe

3/4 cup coarsely chopped honeydew melon

1/2 vanilla bean, split lengthwise

1.5 cups vodka

Directions

For the Melon Vodka

Make sure the vodka is at least room temperature or slightly warmer.

Combine all of the ingredients in the whipping siphon. Seal the whipping siphon, charge it, and swirl for 20 to 30 seconds. Let the siphon sit for 1 minute longer. Place a towel over the top of the siphon and vent it. Open the siphon and wait until the bubbling stops.

Strain the vodka and let sit for at least 5 minutes before using.

Lemon Vodka

Lemon vodka is the base for limoncello and is a citrusy, flavorful drink. I use the power of the whipping siphon to quickly extract the flavors from the lemon peels, reducing the macerating process from several weeks to 5 minutes. The final product is a little less rounded than the original, but it's a great substitute if you have a hankering for limoncello and don't want to wait several weeks. Once the lemon vodka is done, you can turn it into [limoncello](#).

The recipe calls for the zest of 5 lemons and not wanting to waste the lemons themselves I make lemonade with them. Simply combine the lemon juices with enough sugar and water to balance out the sour.



Ingredients

For the Lemon Vodka

5 lemons

1.5 cups vodka

Directions

For the Lemon Vodka

Lightly scrub the outside of the lemons then remove the zest with a vegetable peeler or zester. Make sure little to no pith came off as well, using a paring knife to remove any.

Place the peels in a whipping siphon and add the vodka. Seal the whipping siphon, charge it, and swirl for 20 to 30 seconds. Let the siphon sit for 2 minutes longer. Place a towel over the top of the siphon and vent it. Open the siphon and wait until the bubbling stops.

Strain the vodka and let sit for at least 5 minutes before using.

Chocolate Mint Vodka

Rich chocolate and refreshing mint are regularly combined together in everything from cookies to ice cream to candies. Here I infuse fresh mint and cocoa nibs into vodka for a delightful drink. It is great in a martini and adds a lot of nuance to a White Russian.



Ingredients

For the Chocolate Mint Vodka

10 sprigs of mint

1 cup cocoa nibs

1.5 cups vodka

Directions

For the Chocolate Mint Vodka

Place the mint and cocoa nibs in a whipping siphon and add the vodka. Seal the whipping siphon, charge it, and swirl for 20 to 30 seconds. Let the siphon sit for a minute and a half longer. Place a towel over the top of the siphon and vent it. Open the siphon and wait until the bubbling stops.

Strain the vodka and let sit for at least 5 minutes before using.

Pina Colada Rum

Pina coladas are a great summer drink, especially when made with fresh pineapple and coconut instead of the pre-bottle syrups.

Infusing rum with the bright flavors of the cocktail allows you to vary how you serve it, from the casual frozen slush to a more elegant chilled version in a martini glass. It also allows you to reach for a pina colada when you don't have access to fresh pineapple and coconut.

I recommend using fresh pineapple in this recipe but if you only have access to canned pineapple that will work as well. Make sure you use a high-quality shredded coconut or chop your own fresh coconut. For a variation with deeper flavors you can use dark rum or toast the coconut before using it in the infusion.

Ingredients

For the Pina Colada Rum

1 cup pineapple chunks

1/4 cup shredded or flaked coconut

1.5 cups dark rum

Directions

For the Pina Colada Rum

Make sure the rum is at least room temperature or slightly warmer.

Put the pineapple and coconut into the whipping siphon with the rum. Seal the whipping siphon, charge it, and swirl for 20 to 30 seconds. Let the siphon sit for a minute and a half longer. Place a towel over the top of the siphon and vent it. Open the siphon and wait until the bubbling stops.

Strain the rum and let sit for at least 5 minutes before using.

Mojito Rum

Mojitos are a refreshing drink to enjoy on warm summer nights. They have a great combination of tart lime and refreshing mint and are normally served with some simple syrup and sparkling water over ice. The big downside to mojitos is trying to keep fresh ingredients on hand and having to muddle the drink each time. Using a mojito-infused rum removes the need for muddling and allows you to get by even if you don't have fresh mint readily available.

This infusion is great when served by itself over ice with a splash of club soda and some simple syrup.



Ingredients

For the Mojito Rum

3 limes

10 large mint leaves

1.5 cups white rum

Directions

For the Mojito Rum

Make sure the rum is at least room temperature or slightly warmer.

Lightly scrub the outside of the limes then remove the zest with a vegetable peeler or zester. Make sure little to no pith came off as well, using a paring knife to remove any.

Put the lime zest into the whipping siphon with the mint. Pour the rum into the whipping siphon.

Seal the whipping siphon, charge it, and swirl for 20 to 30 seconds. Let the siphon sit for a minute and a half longer. Place a towel over the top of the siphon and vent it. Open the siphon and wait until the bubbling stops.

Strain the rum and let sit for at least 5 minutes before using.

Pineapple Kiwi Tequila

This tropical tasting tequila is fruity and flavorful, always reminding me of the beach. The pineapple and kiwi add sweetness with a touch of sour, making the infusion a great liquor to use in sours or margaritas.



Ingredients

For the Pineapple Kiwi Tequila

3/4 cup pineapple chunks

2 kiwis

1.5 cups silver tequila

Directions

For the Pineapple Kiwi Tequila

Make sure the tequila is at least room temperature or slightly warmer.

Lightly scrub the outside of the kiwis. Remove the ends then coarsely dice the kiwis.

Put the pineapple and kiwi into the whipping siphon with the tequila. Seal the whipping siphon, charge it, and swirl for 20 to 30 seconds. Let the siphon sit for a minute and a half longer. Place a towel over the top of the siphon and vent it. Open the siphon and wait until the bubbling stops.

Strain the tequila and let sit for at least 5 minutes before using.

Cucumber and Sour Apple Gin

Gin is already a very herbal drink and it easily takes on the subtle flavors of cucumber and sour apples. They add a sweet and tart flavor that complements the base of juniper and herbs. My wife often enjoys this gin over ice with [club soda](#) or a splash of tonic water, see my [Cucumber and Sour Apple Gin Fizz](#) recipe.



Ingredients

For the Cucumber Gin

1 medium cucumber
1 Granny Smith apple
1.5 cups gin

Directions

For the Cucumber Gin

Make sure the gin is at least room temperature or slightly warmer.

Lightly scrub the outside of the cucumber and apple. Core the apple then coarsely dice it. If the cucumber has a waxy coat peel it off with a vegetable peeler. Coarsely dice the cucumber.

Put the cucumber and Granny Smith apple pieces into the whipping siphon with the gin. Seal the whipping siphon, charge it, and swirl for 20 to 30 seconds. Let the siphon sit for a minute and a half longer. Place a towel over the top of the siphon and vent it. Open the siphon and wait until the bubbling stops.

Strain the gin and let sit for at least 5 minutes before using.

Grapefruit Tonic Gin

The gin and tonic is a classic cocktail and it's always fun to do a new version of a classic. In this case I infuse the gin with the flavors of the tonic, resulting in a tart alcohol that isn't watered down by tonic water. The grapefruit adds some acidity and citrus notes, replacing the classic lemon or less classic lime wedge. The tonic flavor of quinine comes from the cinchona bark. This is great over ice with club soda or in a [martini](#).



Ingredients

For the Grapefruit Tonic Gin

1 grapefruit

3 tablespoons cinchona bark

1.5 cups gin

Directions

For the Grapefruit Tonic Gin

Make sure the gin is at least room temperature or slightly warmer.

Lightly scrub the outside of the grapefruit then remove the zest with a vegetable peeler or zester. Make sure little to no pith came off as well, using a paring knife to remove any.

Put the grapefruit zest and cinchona bark into the whipping siphon with the gin. Seal the whipping siphon, charge it, and swirl for 20 to 30 seconds. Let the siphon sit for a minute and a half longer. Place a towel over the top of the siphon and vent it. Open the siphon and wait until the bubbling stops.

Strain the gin and let sit for at least 5 minutes before using.

White Sangria Infused Wine

White sangria is a great summer drink. It's full of fruity, sweet refreshment that cuts the heat of the day. One problem with recently made sangria is that most of the flavor is in the fruits. Using the infusion process makes the wine more flavorful because all the flavor from the fruits is extracted. I like to use a wine on the sweeter side, such as a semi-dry Riesling, Pinot Grigio, or fruity Sauvignon Blanc.

The sangria is great served straight up or over ice with a splash of club soda. I'll often add some chunks of grape, lemon, orange and other fruits that people can put in their drink, giving it a more classic sangria feel.

This recipe can easily be scaled up to use a whole bottle of wine. You can either strain out the ingredients after the infusion is done or leave them in as garnish.

