

## Kumquat Liqueur "Kumquacello" or Drunken Kumquats

### Ingredients

---

### Instructions

---

1. Put the kumquats in a jar or bottle, add 1 bottle vodka and seal tightly. Leave the jar to steep until the fruit loses its color, at least 2 weeks.
3. Put the water and sugar in a saucepan and boil until it turns clear. Let the syrup cool completely.
4. Strain the vodka from the peels and mix it with the remaining bottle of vodka and the syrup. Put the liqueur in bottles, seal tightly and let the components come together for at least 1 week before using. Store the liqueur in the freezer.