



DANISH SISTERHOOD *of* AMERICA

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Recipe: Jørgen's Snaps

"Snaps" is the everyday word for the Danish aquavit that put Aalborg "on the map." Sometimes it can be difficult to find in liquor stores in the US, but here is an easy recipe for a very good substitute—reminiscent of "Jubilæums Snaps."

INGREDIENTS

- 1 tablespoon anise seed
- 1 tablespoon fennel seed
- ½ tablespoon caraway seed
- 2 tablespoons sugar
- 750 ml vodka

DIRECTIONS

Mix the first four ingredients with the vodka in a glass dish or bottle and let soak for 3 days. Stir or rotate the bottle daily. Strain the liquid through cheese cloth, returning the liquid to the bottle. (It won't all fit in the original vodka bottle!) Store in the freezer until ready to serve. Enjoy!