

Apple Pie Rum



Ingredients

- 8 oz. of apple, peeled, cored and cut into small dice
- 2 oz. FRESH unsalted butter
- $\frac{3}{4}$ cup granulated sugar (do not use brown or turbinado sugar, it won't work)
- $\frac{1}{2}$ tsp. ground cinnamon
- $\frac{1}{4}$ tsp. ground nutmeg
- $\frac{1}{8}$ tsp. ground ginger
- $\frac{1}{2}$ cup high proof rum ABV75%. (you need this to keep your mixture from freezing)
- $\frac{1}{4}$ tsp vanilla extract
- 2-3 cups St. Augustine Distillery Rum
 - A Quart size glass jar with a tight fitting lid

Procedure

1. Sauté the apple in the butter over medium heat until tender. Make sure your butter is fresh (new) and hasn't picked up any icky flavors. Add the spices and sugar and stir until dissolved. If needed turn down the heat so the sugar doesn't burn.
2. Put into the glass jar and add the high proof rum. Put the lid on and shake well. Try to make sure none of the apple mixture sticks on the bottom.
3. Add the St. Augustin Distillery Rum to the top, leave a small headspace. Tightly seal it, give it a shake and leave at room temperature undisturbed for at least a week.
4. After resting, carefully pour the rum through some cheesecloth, or a fine mesh strainer. (Save the rum soaked apples for ice cream!) Place the rum back into a jar, seal tightly and freeze for at least 24 hours, or until the fat coagulates on the top. When you see a cloudy blob on the top (it probably won't be solid), remove from the freezer and strain.
5. To remove the fat and clarify the rum, you need to pour through several layers of fine linen. (An old cloth napkin, piece of sewing material, an old CLEAN t-shirt. Please note, it might get stained). Line a strainer with the cloth and put over a bowl, and carefully pour in rum and allow to drain through at room temperature. (You may need to cover with plastic wrap and allow to rest over night).
6. After strainer, pour into clean glass jar and store in the freezer.

Yields about 2-3 cups of Rum

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