



Nonna Snowden Cooks

Cook, Skydive, Have Fun, Give Back



Strawberry Moonshine

Nonna Snowden recommends you visit her at www.nonnasnowden.cooks and watch her “how to” videos on preparing several dishes. You can, also, visit [Nonna's YouTube channel](#) here. This recipe is easy, but does require the beverage ferment for a month. This is the perfect party drink; you just have to plan ahead! And when planning ahead, make sure you have a designated driver identified!

Ingredients:

4 Cups of Sugar
12 Cups of Water
4 Cups of Fresh Lemon Juice
1 1/2 Pints of Strawberry Purée
5 Cups of 190 proof Everclear

Preparation:

1. Add water and sugar to a large pot.
2. On low heat stir the sugar until the sugar is completely dissolved.
3. Remove the mix from the heat and let it cool to room temperature.
4. Wash and pat dry the strawberries.
5. Remove the stems and dice.
6. Blend the diced strawberries and puree until smooth.
7. Add strawberry puree and lemon juice to your sugar water. stir.
8. Add the Everclear and stir well.
9. Strain your liquor mix and making sure to remove all pulp.
10. Pour mix into mason jars, cover tightly, and let sit in refrigerator for 2-4 weeks (the longer the better).

Nonna donates 50% of proceeds to JumpForTheRose.org.

