

Lemon Balm Liqueur

Also Known As

Sweet Melissa

Course

Beverage

Yield

760 milliliters

Type of Food

Beverage

Main Ingredient

Comments

After a sip or two and then going over the lyrics in my head, this may very well have been the Sweet Melissa that the Allman Brothers sang about in the song by the same name.

Prep Time

Cooking Time

Ethnic Origin

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat? Yes

Temperature

Grease Pan? Yes

Measure

Ingredient

Measure

Ingredient

1	fifth	Brandy
1	cup	simple syrup (see below)
3	Tbs.	dried lemon balm

Instructions

Steep the lemon balm in the brandy for 24 hours.
Filter and add the simple syrup.

To make simple syrup:

Pour 2 cups of water into a sauce pan and start to heat. Add 2 cups of sugar and stir until sugar is completely dissolved in liquid. Boil mixture for 5 minutes, then cool.