

# Terpon's Cup

from Carin Huber



## Difficulty

Bottle Short of a Six Pack

## Ingredients

8 c/1.75 l vodka, divided  
2 honeydew melons, medium-sized (aka muskmelons)  
10-12 whole allspice berries, divided  
2 c/400 g sugar, divided  
2 c/475 ml water, divided

## You Will Also Need

- two 2-qt/1.75 l jars with tight-fitting lids
- one 6-quart/5.7 l bowl or pot (no aluminum!)
- clean muslin
- funnel
- clean bottles with tight-fitting lids or corks
- patience

## Chef's Notes

- Pick the ripest honeydew melons you can find.
- I recommend using two jars because almost a gallon of vodka and fruit is heavy and cumbersome.
- All your equipment should be very clean before use.

**Makes approx. 3 quarts/2.8 litres, depending on a number of variables. Prep time: 20 minutes. Infusing time: 4 to 6 weeks. Cooking time: 5 minutes.**

fold .....

## Directions

Prepare:

Place your cutting board inside a jellyroll pan or other tray with low sides, to collect the juice that runs from your melon as you cut it. Cut one of the melons in half. With a spoon, scoop out and discard the seeds, retaining as much of the juice as reasonably possible. Pour the juice into one of the jars.

Cut the melon halves in half again, then into half inch (1.25 cm) slices. Cut the rind from the slices, taking a good quarter inch (.6 cm) of flesh along with it. You want to avoid getting any of the denser, less flavorful flesh that lies just inside the skin.


Dice the soft inner flesh of the melon small, much smaller than you would for a fruit salad, and place it in the jar. Pour the juice that has collected in the tray under your cutting board in the jar as well.

Repeat with the other melon and the other jar.

Toss half of the whole allspice into each jar, then divide the vodka between the jars as well. Put the lids on tightly, and give the contents a swish and a slosh.

Infuse:

Put the jars in a dark, cool place, and leave them there to infuse for four to six weeks. Every day or two, take the jars out and give them another slosh, to keep things mixed up and mingling. While you have them out, inspect the contents for mold or any other surprise science fair experiments. If you find anything you

cut 

# Terpon's Cup cont'd

from Carin Huber



weren't expecting, throw the failed cordial out, clean the jar and other tools thoroughly, and try again.

After four to six weeks, open the jars up and take a whiff. The liquor should smell very strongly of the melon.

#### Strain:

Line the large bowl with a piece of clean muslin. The muslin should be large enough to hang well over the sides of the bowl. Carefully pour the contents of one jar into the muslin. Gather the corners and edges of the muslin up in your hands, and pick the bundle of fruit and vodka up, so that the liquor runs from the bottom of the bundle into the bowl. When the flow slows to a dribble, gently squeeze the bundle to express more of the liquor. Don't mash the fruit, just encourage the liquor to leave it. When you find that you have to use some muscle to express the liquor, stop. Discard the fruit from inside the muslin, keeping the muslin well clear of your compost bin. Try to get most of the fruit off the cloth, but don't get picky about it.

Rinse the empty jar with hot water and dry it out. Return the strained liquor to the jar. Lay the muslin back into the bowl, making sure to keep the fruity side up, and repeat the straining process with the other jar of fruit and vodka.

fold .....

#### Decant:

Get your big bowl out again. Very gently, begin pouring out the liquor into the bowl. Try not to slosh the jar, or the sediment will get stirred up, and you'll have to wait another few days for it to settle again. Watch carefully as you pour. As soon as you see a thread of cloudiness approach the mouth of the jar, stop pouring.

#### Sweeten:

Stir the water and sugar together in a pot over medium heat, until the mixture comes to a boil. Turn the heat down to a simmer and continue to cook and stir the syrup for a minute or two, just long enough to make sure the sugar is all dissolved. Remove the syrup from the heat, and let it cool to room temperature.

In the large bowl combine the flavored vodka from both jars with one cup of the syrup. Stir it in gently, but thoroughly. If it's not sweet enough, add a little more syrup and taste again, until it's as sweet as you like.

cut 