



Basil-Lemon Moonshine



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



25 min.

SERVINGS



15

CALORIES



14 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 3 cups basil fresh shredded
- ☐ 6 basil leaves fresh
- ☐ 2 strips lemon zest (2- x 1-inch)
- ☐ 0.3 cup sugar
- ☐ 3 tablespoons water
- ☐ 750 milliliter moonshine (such as Ole Smoky Original Tennessee Moonshine)
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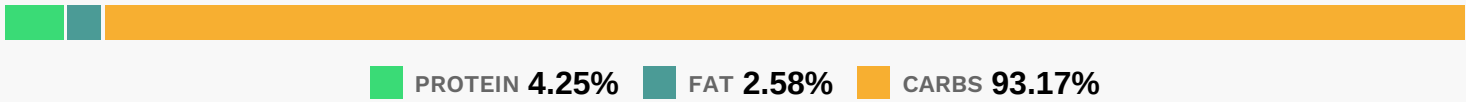
Equipment

- ☐ bowl
- ☐ sauce pan

Directions

- ☐ Cook sugar and water in a saucepan over medium heat, stirring often, 5 minutes or until sugar dissolves. Cool 10 minutes. Stir in shredded basil, moonshine, and 2 lemon peel strips.
- ☐ Pour into a large glass jar. Seal with lid, and chill 24 hours to 2 weeks. Strain into a bowl; discard solids. Return to jar.
- ☐ Add basil leaves and 2 lemon peel strips. Refrigerate up to 2 months.

Nutrition Facts



Properties

Glycemic Index:14.01, Glycemic Load:2.36, Inflammation Score:-2, Nutrition Score:1.5752174068728%

Nutrients (% of daily need)

Calories: 14.04kcal (0.7%), Fat: 0.04g (0.07%), Saturated Fat: 0g (0.01%), Carbohydrates: 3.47g (1.16%), Net Carbohydrates: 3.38g (1.23%), Sugar: 3.35g (3.72%), Cholesterol: 0mg (0%), Sodium: 0.39mg (0.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.16g (0.32%), Vitamin K: 20.58µg (19.6%), Vitamin A: 261.71IU (5.23%), Manganese: 0.06mg (2.85%), Vitamin C: 1.06mg (1.29%)