



## Satsuma-Cello



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



420 min.

SERVINGS



4

CALORIES



1957 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients



20 satsuma oranges



4 cups sugar



1500 milliliter vodka

## Equipment



sauce pan



sieve



peeler

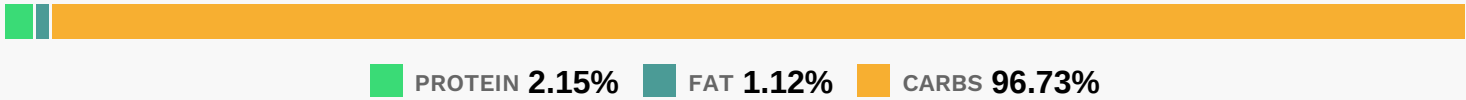


canning jar

# Directions

- ☐ Peel satsuma oranges using vegetable peeler, reserving flesh for another use. Scrape bitter white pith from orange rind strips, and discard pith.
- ☐ Place orange rind strips in a large glass pitcher or 3-qt. jar; pour vodka over strips. Cover and let stand at room temperature 7 to 10 days.
- ☐ Bring sugar and 5 cups water to a boil in a large saucepan over medium heat. Reduce heat to low, and simmer, stirring occasionally, 1 minute or until sugar is dissolved.
- ☐ Remove from heat; let stand 30 minutes.
- ☐ Pour syrup into vodka mixture. Cover and let stand at room temperature 24 hours.
- ☐ Pour mixture through a fine wire-mesh strainer into another pitcher, discarding orange rind strips.
- ☐ Pour into sealable bottles or Mason jars. Seal and chill 4 hours before serving. Store in refrigerator up to 1 month.
- ☐ \*15 minneola tangelos may be substituted.
- ☐ Satsuma-Cello Cocktails. The Southern citrus burst of this homemade liqueur delivers a festive twist to cocktail favorites. (Each recipe yields 4 to 6 servings.)
- ☐ Mix 1 cup Satsuma-cello, 1/2 cup whiskey, 4 dashes Angostura bitters, and 4 dashes Peychaud's bitters in a pitcher. Stir in 2 cups each ice and club soda.
- ☐ Rosemary-Satsuma Julep: Muddle 1 Tbsp. fresh rosemary leaves with 1 cup Satsuma-cello.
- ☐ Let stand 5 minutes. Strain into a pitcher. Stir in 2 cups each ice and club soda.
- ☐ Basil-Satsuma Julep: Muddle 1/4 cup basil leaves with 1 Tbsp. sugar.
- ☐ Add 1 cup Satsuma-cello.
- ☐ Let stand 5 minutes. Strain into a pitcher. Stir in 2 cups each ice and club soda.

## Nutrition Facts



## Properties

Glycemic Index:31.9, Glycemic Load:165.79, Inflammation Score:-10, Nutrition Score:20.911304121432%

## Flavonoids

Hesperetin: 178.49mg, Hesperetin: 178.49mg, Hesperetin: 178.49mg, Hesperetin: 178.49mg Naringenin: 100.35mg, Naringenin: 100.35mg, Naringenin: 100.35mg, Naringenin: 100.35mg Luteolin: 1.24mg, Luteolin: 1.24mg, Luteolin: 1.24mg, Luteolin: 1.24mg Kaempferol: 0.85mg, Kaempferol: 0.85mg, Kaempferol: 0.85mg, Kaempferol: 0.85mg Myricetin: 0.98mg, Myricetin: 0.98mg, Myricetin: 0.98mg, Myricetin: 0.98mg Quercetin: 2.95mg, Quercetin: 2.95mg, Quercetin: 2.95mg, Quercetin: 2.95mg

Nutrients (% of daily need)

Calories: 1956.59kcal (97.83%), Fat: 1.43g (2.19%), Saturated Fat: 0.1g (0.61%), Carbohydrates: 276.49g (92.16%), Net Carbohydrates: 260.77g (94.83%), Sugar: 260.84g (289.83%), Cholesterol: 0mg (0%), Sodium: 5.8mg (0.25%), Alcohol: 127.06g (100%), Alcohol %: 13.03% (100%), Protein: 6.16g (12.31%), Vitamin C: 348.46mg (422.38%), Fiber: 15.72g (62.88%), Folate: 196.5µg (49.13%), Vitamin B1: 0.59mg (39.26%), Potassium: 1193.35mg (34.1%), Vitamin A: 1473.75IU (29.48%), Calcium: 264mg (26.4%), Vitamin B6: 0.39mg (19.65%), Vitamin B2: 0.33mg (19.21%), Copper: 0.35mg (17.34%), Vitamin B5: 1.64mg (16.38%), Magnesium: 65.5mg (16.38%), Phosphorus: 110.72mg (11.07%), Vitamin B3: 1.85mg (9.24%), Manganese: 0.17mg (8.59%), Vitamin E: 1.18mg (7.86%), Selenium: 4.47µg (6.39%), Iron: 0.79mg (4.41%), Zinc: 0.48mg (3.19%)