

Kahlua

2 oz. pure vanilla
2 oz. Maxwell House Instant Coffee
2 pints white Karo
3 cups sugar
1 fifth 190 proof Everclear

Warm karo, add 3 cups sugar and 1 ½ cups water. Warm coffee in 5 cups water about 5 minutes. Combine and cook until mixture coats glass. Add vanilla, remove from heat, add alcohol and cool. Bottles about 4 fifths.

Amaretta

7 cups sugar
1 pint dark Karo
2 oz. vanilla
6 oz. almond flavor
6 teaspoons Sanka
1 fifth 190 proof Everclear

Boil together 3 quarts of water, 7 cups of sugar and Karo. Let boil 50 minutes. Add Sanka after boiling. Cook till as thick as you like. (To test, put some in a shot glass in the freezer for 5 minutes, see if it coats glass). Add vanilla and almond flavors and stir. Add grain alcohol and stir very well.