

# *Coal Country Boilo*



## *Boilo Recipes & Cookbook*

*There's no wrong way to Boilo!*

# Coal Country Boilo Recipes

## The Basics

Traditionally, Boilo is made with 4 Queens Whiskey, an inexpensive whiskey not distilled too far away in neighboring New Jersey. Nowadays things like Jack Daniels or Jamison are commonly substituted as well as other spirits like vodka, rum or moonshine. It's simply is a matter of preference and any type of alcohol can be used or even omitted if desired.



Boilo can be simmered on the stove or slow cooked in a crockpot. If simmering on a stovetop place contents in a sauce pan or stock pot large enough to contain the final product and bring to a boil. After a good rolling boil is going lower heat to a simmer to prevent scorching and continue to boil the mixture down for 20 to 30 minutes. Note: the longer you boil your spices the stronger your flavor will be. Feel free to allow them to boil extra time. You can also stretch your batch this way by boiling your spices in greater volumes water for a longer period of time.

If slow cooking in a crockpot, combine liquids and fruits in the crock and cook on low for approximately 2 hours before lowering heat to warm and adding alcohol. PRO TIP: by juicing your citrus fruit rather than adding whole slices with the rind you avoid the risk of the rind turning your batch bitter. Just give your fruit a good squeeze or run it through a press.

**Remember, alcohol evaporates at high temperature. Be careful not to add it when the mixture is still boiling or too hot. Allow the mixture to cool slightly before adding spirits.**

Every family that came from the old world brought their own recipes and traditions along with them so each household frequently had a different recipe or twist on the drink so go ahead, add your own variations.

*There's no wrong way to Boilo!*

## **Traditional Coal Country Boilo**

Combine:

1 COAL COUNTRY BOILO SPICE BLEND PACKET with 6 cups of water in a crock pot or large sauce pan.

Cover and bring to a boil for 30 minutes or until a strong color and aroma is achieved.

Add:

2-4 medium oranges, sliced or quartered

2-4 lemons, sliced or quartered

1 small box (6oz) of raisins (optional)

Return to a boil then simmer another 15 minutes or until fruit is soft.

Strain Fruit from the mixture.

Add 16-24 Oz honey (to taste) stir until combined.

Once mixture begins to cool slightly add 1 750ml bottle of whiskey, moonshine or spirit of your choice.  
(optional)

### ***Service:***

Serve warm or bottle in mason jars and refrigerate.

To reheat warm on stove or in microwave but DO NOT BOIL.

## **Apple Pie Boilo**

Begin by preparing the Traditional Coal Country Boilo.

Before adding honey to the mixture add 4-6 Cups of apple juice or cider and return to boil.

Optional: Add 4-8 of your favorite variety of sliced apples to the citrus fruit blend and allow to cook until soft and/or flesh falls from skin for an extra pulpy apple flavor.

Add 16-24oz of honey and stir until combined.

Once mixture begins to cool slightly add a half to full bottle of whiskey, moonshine or spirit of your choice.

### ***Service:***

Serve warm or bottle in mason jars and refrigerate.

To reheat warm on stove or in microwave but DO NOT BOIL.

**Recommendation:** brandy, rum or caramel flavored moonshine.

## **Ginger Beer Boilo**

Begin by preparing the Traditional Coal Country Boilo.

Add about 2 inches of sliced, fresh ginger to the spice blend and allow to cook with spices.

Continue to follow recipe as normal and strain ginger out with citrus fruits.

Before adding honey to the mixture add 12-24 ounces of ginger beer or ginger ale and return to boil.

Add 16-24oz of honey and stir until combined.

Once mixture begins to cool slightly add a half to full bottle of whiskey or spirit of your choice.

### ***Service:***

Serve warm or bottle in mason jars and refrigerate.

To reheat warm on stove or in microwave but DO NOT BOIL.

**Recommendation:** Spiced Rum, blackberry brandy

## **Citrus Bliss Boilo**

Begin by preparing the Traditional Coal Country Boilo.

Before adding honey to the mixture add 4-6 Cups of Orange Juice and return to boil.

Optional: Garnish this with a slice of orange studded with clove or your favorite variety of citrus fruits.

Once mixture begins to cool slightly add a half to full bottle of whiskey or spirit of your choice.

### ***Service:***

Serve warm or bottle in mason jars and refrigerate.

To reheat warm on stove or in microwave but DO NOT BOIL.

***Recommendation:*** Orange flavored whiskey or vodka

## **Coal Cracker Shots**

Similar to Traditional Boilo, this is designed to be served as a much stronger, warm shot.

Combine:

1 spice blend bag with

1-2 cups of water in a sauce pan. Cover and bring to a boil then simmer lightly for 30-40 minutes making sure not to let your water evaporate or ingredients scald. Add additional water 1 cup at a time if needed.

Add:

4-8 medium oranges, quartered

4-8 lemons, quartered

1 small box of raisins (optional)

Return to a boil then simmer in another 20 minutes or until fruit is soft and juices are extracted.

Strain Fruit from the mixture.

Add 16-24oz of honey to taste and stir until combined.

Once mixture begins to cool slightly add a half to full bottle of whiskey or spirit of your choice.

### ***Service:***

Serve warm or bottle in mason jars and refrigerate.

To reheat warm on stove or in microwave but DO NOT BOIL.

