

Alcohol Substitutions

Use this alcohol substitution and conversion chart to select ingredient substitutes when you do not want to use alcohol in recipes that call for the use of alcohol.

Type of Alcohol	Substitute
Amaretto	Almond extract (1/2 teaspoon extract for 2 tablespoons of Amaretto) or Italian soda syrup.
Anisette	Anise Italian soda syrup or fennel.
Apple Brandy	Apple juice, unsweetened apple juice concentrate, apple cider, or apple butter.
Apricot Brandy	Syrup from a can of apricots in heavy syrup, or apricot preserves.
Beer or Ale	A strong chicken, beef or mushroom broth, or non-alcoholic beer.
Beer or Ale (Light)	Chicken broth, white grape juice or ginger ale.
Bourbon	1 1/2 to 2 teaspoons of vanilla extract.
Brandy	1/2 to 1 teaspoon of brandy or rum extract for 2 tablespoons of Brandy. When liquid amount is critical to the recipe, use water or fruit juices corresponding to flavor of brandy (use same amount of liquid as the recipe calls for brandy),
Calvados	Apple juice, unsweetened apple juice concentrate, apple cider, or apple butter.
Chambord	Raspberry juice, syrup or extract.
Champagne	Ginger ale, sparkling apple cider, sparkling cranberry juice, or sparkling white grape juice.
Cherry Liqueur or Cherry Brandy	Syrup from a can of cherries in heavy syrup, or cherry Italian soda Syria or cherry preserves.
Claret	non-alcoholic wine, diluted grape juice or cherry cider syrup.
Coffee Liqueur	To replace 2 tablespoons of liqueur, use 1/2 to 1 teaspoon of chocolate extract mixed with 1 teaspoon of instant coffee, which has been mixed in 2 tablespoons of water. Can also substitute espresso, non-alcoholic coffee extract or coffee syrup.

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Cognac	Apricot, peach or pear juice.
Cointreau	To replace 2 tablespoons of liqueur, use 2 tablespoons of orange juice concentrate or 2 tablespoons of orange juice with 1/2 teaspoon of orange extract.
Crème de cacao	Powdered white chocolate combined with water, or non-alcoholic vanilla extract and powdered sugar.
Crème de cassis	Black currant Italian soda syrup or black currant jam.
Crème de menthe	Non-alcoholic mint extract, mint Italian soda syrup, spearmint extract, or spearmint oil with a little water added. If green color is needed, add a drop of green food coloring.
Curacao	To replace 2 tablespoons of liqueur, use 2 tablespoons of orange juice concentrate or 2 tablespoons of orange juice with 1/2 teaspoon of orange extract.
Framboise	Raspberry juice or raspberry syrup.
Frangelico	Hazelnut or almond extract.
Galliano	Licorice extract.
Gewurztraminer	White grape juice combined with lemon juice.
Grand Marnier	To replace 2 tablespoons of liqueur, use 2 tablespoons of orange juice concentrate or 2 tablespoons of orange juice with 1/2 teaspoon of orange extract.
Grappa	Grape juice.
Grenadine	non-alcoholic grenadine or pomegranate syrup.
Hard Cider	Apple juice or apple cider.

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Kirsch	Cherry cider or black cherry, raspberry, boysenberry, currant, or grape juice or syrup. Substitute same amount of liquid as called for in the recipe.
Licorice or Anise Liqueur	Anise Italian soda syrup or fennel.
Mirin	White grape juice combined with lemon juice or lemon zest.
Muscat	White grape juice combined with powdered sugar.
Ouzo	Anise Italian soda syrup or fennel.
Orange Liqueur	Orange juice concentrate, orange juice, orange zest or orange marmalade.
Peach Brandy	Syrup from a can of peaches in heavy syrup, or peach preserves.
Peppermint Schnapps	non-alcoholic mint or peppermint extract, mint Italian soda syrup, or mint leaves.
Port	Concord grape juice with some lime zest added, cranberry juice with some lemon juice added, or grape juice concentrate. Substitute orange juice or apple juice for lighter ports.
Red Burgundy	Red wine vinegar, grape juice or non-alcoholic wine.
Red Wine, sweet or dry	non-alcoholic wine with a tablespoon of vinegar added to cut the sweetness, grape juice, cranberry juice, grape jelly, tomato juice, beef broth, liquid drained from vegetables, or water. Use equal amounts of liquid as called for in the recipe.
Riesling	White grape juice with a pinch of powdered sugar added.
Rum	White grape juice, pineapple juice, or apple juice in equal liquid amounts as called for in the recipe. Can also use these juices with 1/2 to 1 teaspoon of non-alcoholic rum, almond or vanilla extract added.

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Sake	Rice vinegar.
Sambuca	Anise Italian soda syrup or fennel.
Schnapps	To replace 2 tablespoons of schnapps, add 1 teaspoon of a corresponding flavored extract.
Sherry	Apple juice, orange juice, pineapple juice, or non-alcoholic vanilla extract.
Southern Comfort	Peach flavored nectar combined with a small amount of cider vinegar.
Sparkling Wine	Ginger ale, sparkling apple cider, sparkling cranberry juice, or sparkling white grape juice.
Tequila	Cactus juice or nectar.
Triple Sec	Orange juice concentrate, orange juice, orange zest or orange marmalade.
Vermouth, Dry	White grape juice, white wine vinegar, or non-alcoholic white wine.
Vermouth, Sweet	Apple juice, grape juice, balsamic vinegar, non-alcoholic sweet wine, or water with lemon juice.
Whiskey	If a small amount is called for, it can be eliminated.
Vodka	White grape juice or apple cider combined with lime juice or use plain water in place of the vodka.
Savory	Thyme, marjoram, or sage
White Burgundy	Non-alcoholic wine, white grape juice combined with white wine vinegar.
White Wine, sweet or dry	Non-alcoholic wine with a tablespoon of vinegar added to cut the sweetness, white grape juice, apple juice, apple cider, tomato juice, chicken broth, liquid drained from vegetables, ginger ale, or water. Use equal amounts of liquid as called for in the recipe.