

Sloe gin

To make about one litre.

450g sloes

450g sugar

600ml gin



Sloes are best once the frost has touched them, but it also works if you freeze them at home before using. No need to prick with a silver pin!

Put the sloes into a large clean jar and pour over the sugar and then the gin. Shake daily for one week and then weekly for 2 months. When the sloes have instilled their flavour pass the mixture through a fine sieve. Bottle the strained liqueur.

Sloe gin should be left for 18 months before drinking, if you can! A year should do it though.

