

QUICK SLOE GIN

(October)

Sufficient to make 26fl oz (70cl) bottle of one of the finest of our liqueurs, which will be ready at Christmas.

Ingredients

4oz (110gm) sloes
4oz (110gm) sugar
1/4 bottle of gin
Red wine to 26oz (70cl)



Method

Pick the sloes as late in the season as possible. If you have to gather the fruit early then keep them until they begin to shrivel, but do not allow them to decay. Prick the sloes and place them in the bottom of a wine bottle, together with sugar and gin. Add the red wine (preferably sloe, but any wine will suffice) to within an inch (2.5cm) of the shoulder. Do not add more wine as it will make shaking difficult. Keep until Christmas, Shaking frequently. Decant into another bottle before serving.

SLOE GIN

(LONG METHOD)

The sloes are best picked after they have been frosted so as to get the juices running. However if this is not possible, put them in a bag into the freezer over night for the same effect.

INGREDIENTS

Sloes
Granulated sugar
Gin



METHOD

Prick each sloe with a darning needle. Half fill sterilised bottles with the fruit. Add approximately 3 oz of sugar to each 1 lb of sloes. Cover with gin, seal firmly and shake well to dissolve the sugar. Keep in a warm place and shake each day for several weeks.

After 3 months, strain the liqueur through coffee filter papers or muslin into clean sterilised bottles, seal well and leave to mature. More sugar can be added later if the liqueur is too sour for personal taste.

This drink improves with keeping.