



Burley Model Allotments

Blackberry Vodka

Equipment needed

Two old vodka or similar spirits 70cl bottles with tops, or use air tight jars.

Funnel

Muslin straining bag

Ingredients needed

320g blackberries

160g sugar

70cl bottle of vodka



Method

1. Halve all the ingredients.
2. Use the funnel to carefully add the half ingredients amounts to each of the two empty spirits bottles.
3. Dry the rims of the bottles and seal shut.
4. Give each bottle a good shake for a few minutes.
5. Thereafter, shake the bottles once a day until all the sugar is dissolved.
6. Store in a dark cupboard.
7. After three months strain out the vodka using the muslin bag to catch all the fruit. The blackberry vodka is now ready to drink.
8. Use the fruit for a luxurious ice cream topping or to make jam.