



Burley Model Allotments

Sloe Gin or Vodka

Equipment needed

- A one litre preserving bottle or jars (You can make as much as you want there is no point only making one litre at a time if you have a glut of Sloes to use up). This recipe will make about a litre.
- Weighing scales



Ingredients needed

- 1 litre bottle of gin or vodka (no need to buy an expensive brand!)
- 450 grams of sloes
- 250 grams of white sugar, whose purpose is not only to sweeten the liqueur but to also extract the maximum amount of juice from the sloes.

Method

1. A few days before you're ready to start put the sloes in a plastic bag and place them in the freezer. This will break the skins.
2. Let the sloes defrost before using.
3. Put the sloes, sugar and gin or vodka into the preserving bottle and seal.
4. Give the contents a thorough shake.
5. Shake the bottle every other day for a month.
6. Shake once a week for the second month.
7. When you're ready to drink (see below) strain clear the liquid into the 1 litre sterilised gin or vodka bottle.
8. Add more sugar if necessary according to preference.
9. The liqueur can be drunk from the third month onward, though will improve with age.
10. The left over sloes can be used to make jam.

