

Taste the Hills



Recipes and Tips

Sloe Gin

You could make this in jam jars for Christmas presents or make in large quantities for storing. I love it over ice with a splash of soda and it makes a good and luxurious addition to jellies and sauces.

Pick your sloes now that they have had the frost on them as it makes the skins softer which releases the juices quickly.

600g sloes

1 litre gin or vodka

400g sugar

Pick over the sloes to get rid of any stalk or leaves and put them in a large sterilised kilner jar. Pour over the sugar and then the alcohol.

Close the jar tightly and tip it up regularly for a week or two to dissolve all the sugar. Then store in a dark place for at least three months.

Strain off the sloes and pour the alcohol through a funnel into sterilised bottles.

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