

Exbury Egg Recipes: Sloe Gin

Ingredients:

1lb sloeberries
8oz caster sugar
1 ltr gin

Method:

Wait for the first frost and then collect your sloeberries from a local bush.

Wash the berries in cold water and place in a large sterile jar.

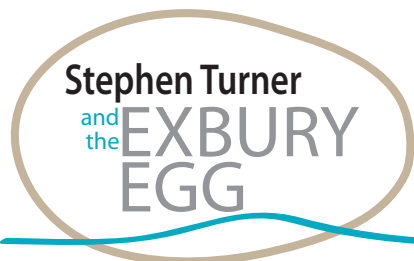
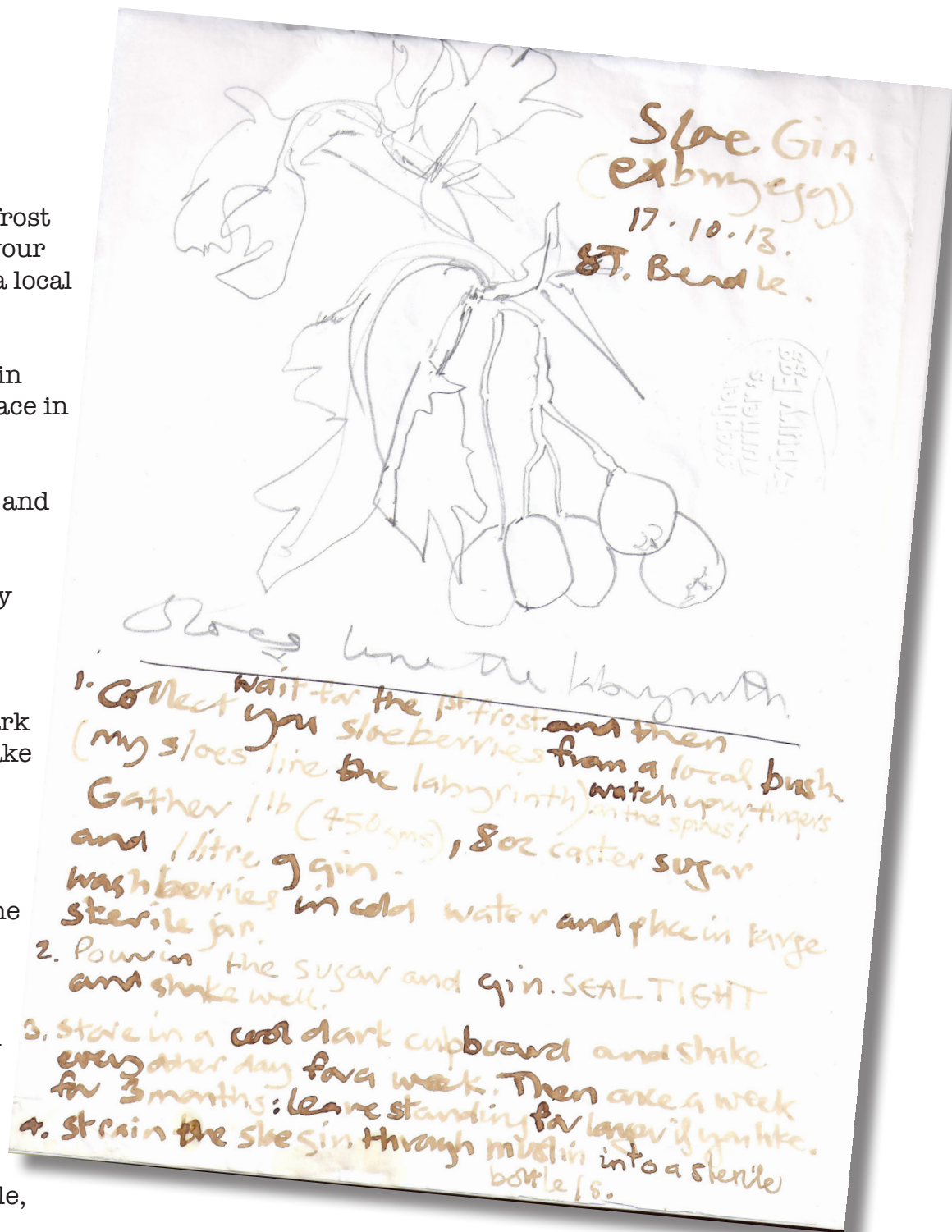
Pour in the sugar and the gin.

Seal the jar tightly and shake the jar vigorously.

Store in a cool, dark cupboard and shake every day for one week.

Then shake just once a week for the next 3 months. You can leave standing for a little longer if you like.

Strain the gin through muslin and add to a sterile, resealable bottle.



Recipe courtesy of:
Stephen Turner,
the Beaulieu Beadle at the
Exbury Egg.