



Christmas Spiced Sloe Gin

The sloe berry is harvested from the black thorn bush present in hedgerows across Europe, North America, and beyond. If you are unable to forage for your own fruit, good quality sloes can also be purchased online.

Ingredients

750ml Gin

800g Sloe Berries (roughly 400 berries)

280g Granulated Sugar

2 x crushed Cinnamon Stick

1 x Star Anise

3 x Cardamom pods

A few cloves

Pinch of Nutmeg (freshly grated is preferred)



Instructions

1. Wash your berries and dry thoroughly.
2. Prick each berry with a sharp tool (we suggest a pin or a fork prong). This helps to release the juices and flavours.
3. Add the berries to the sterilized Kilner® Clip Top Jar. Add gin, spices and the sugar and store in a dark, dry place.
4. Tip the jar upside down and gently shake every few days. This allows all of the ingredients to agitate together and enriches the flavour.
5. Leave the mixture for 2-3 months. The longer the mixture is left to infuse, the more the flavour will develop.
6. Adjust sugar to taste, then strain the liquid using the muslin cloth. Decant into individual sterilised bottles and enjoy!