



Sloe Vodka Recipe

Sloe Vodka with maple syrup is a modern twist on classic Sloe Gin. Sloes are the dark purple fruit of the blackthorn tree (which has vicious thorns so pick carefully) and are a member of the plum family. Sloe vodka flavours the vodka with sloes and here we sweeten it with maple syrup, not sugar – it's a delicious twist

Equipment

- Wide mouth jar
- Scales
- Funnel
- Sieve or colander
- Coffee filter

Ingredients (per bottle of givodkan)

- 1 bottle of vodka (reasonable quality)
- 500g of sloes
- 100 to 250ml of maple syrup (adjust to taste)

Method

- Forage for sloes when they are purple, plump and beginning to soften
- Rinse sloes and freeze for 48 hours to burst the skins
- Add frozen sloes, and vodka to a labelled wide mouthed jar.
- Agitate the regularly
- After two to three months strain off the sloes
- Sweeten with maple syrup, a little at a time, tasting regularly
- Pass the vodka through a filter paper to polish (optional)
- Label bottle. Its drinkable immediately but may improve if kept.