



Sloe Gin Recipe

Sloe Gin is an English countryside classic. 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 gin flavours the gin with sloes and sugar – its really very simple

Equipment

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

Ingredients (per bottle of gin)

- 1 bottle of dry gin (reasonable quality)
- 500g of sloes
- 250g of sugar (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, sugar and gin to a labelled wide mouthed jar.
- Agitate the jar several times until sugar has dissolved (this may take a couple of days)
- Leave jar in dark cupboard, agitating daily for two weeks
- Keep shaking the jar now and again
- After three months strain off the sloes
- Pass the gin through a filter paper to polish (optional)
- Label bottle. Its drinkable immediately but may improve if kept.