

Darlington

Sloe Gin

Nov 2013



Sloes from blackthorn hedges in October or November when they are most ripe - after the first winter frost



35.5% vol

750ml

Wash then Cut/pierce 300g of sloes and drop into a 750ml empty bottle. Dissolve 100g of white sugar into 500ml of Gin. Add 3 drops of Vanilla Essence and pour into the bottle.

All that is to do now is turn or agitate the bottle daily for a week, then weekly for a month or two ... by which time it will be ready to drink. Strain through muslin cloth/coffee filter and transfer to bottle. Best served after a days shooting.

Sloes picked from:

Catterick Garrison leased farmland

Date Bottled: 28 Oct 13

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