

# Darlington Sloe Gin

Nov  
2009

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

Dissolve 225g of white sugar into ½ litre of Gin. Add 4 drops of Vanilla Essence. Wash and Cut/pierce 400g of sloes and drop into the bottle so that they displace the remaining gin to near the top.



700ml	280g Sloe/150g Sugar
750ml	300g Sloe/160g Sugar
1000ml	400g Sloe/225g Sugar



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 (but it is really best kept until the next winter). Strain through muslin cloth/coffee filter and transfer to bottle. It should now be plum coloured and ready for consumption.

Sloes picked from:

**Bob Birrell's Farm on Spalding Moor**

**Date Bottled: 22 Nov 09**

18.5% vol

1000ml