

Blackberry Liqueur

Prep:30min

Ingredients

- 750ml vodka - best you can afford
- 450g fresh (or frozen) blackberries
- 600g caster sugar
- 250ml water

Method

1. Add the sugar and water to a pan and heat slowly until all the sugar has dissolved. Allow to cool to room temperature
2. Now pour the vodka into a large, clean glass container or decanter. Add the sugar syrup and the blackberries, taking care not to crush the berries. Cover with clingfilm and leave to infuse for at least 2 weeks. You can give it a stir every couple of days, but don't go wild and crush the fruit.
3. After 2 weeks, strain the drink through a fine muslin or cloth into bottles - 1 large or a couple of small. Resist the temptation to drink it right away, but leave it to sit for another couple of week if you can. Makes approx 1 litre.

Other fruit can also be used eg. raspberries, tayberries, black currants, plums, sloes.

The left over fruit goes well with ice cream!