



Gooseberry Gin Liqueur

Makes approx. 1.5l of liqueur

SUMMARY

Make you're very own amazing gin liqueur at home with this superb recipe. Try it with fresh Craigie's red (dessert) gooseberries for a magical flavour.



INGREDIENTS

500g Red (Dessert) Gooseberries

1l Gin

100g White Granulated Sugar for very ripe Red Gooseberries

OR 200g White Granulated Sugar for less ripe Red Gooseberries

OR 375g White Granulated Sugar for Ordinary Green Gooseberries

METHOD

1. Wash gooseberries, top and tail, and discard any bruised fruit. Cut the gooseberries in half and place in either a large Kilner jar or divide the gooseberries between two clean washed (70cl) bottles.
2. Using a funnel, add the sugar into the jar(s), dividing the amounts equally if using multiple bottles, and top up with gin to the rim.
3. Shake every day until the sugar is dissolved and then store in a cool, dark place. Leave for at least four months – Craigie's usually let marinate for six months.
4. Drain the liqueur through muslin after six months. Taste and add more sugar if necessary. Bottle the liqueur and store in a dark, dry place.

