



Despite the changeable weather this summer the early blackberries are ready. As we've had quite a bit of rain recently they are plump and sweet, but may not keep very well as soft fruit. So here is a recipe you might enjoy later in the year if you have a glut at the moment...

Ingredients:-

750ml vodka. A generic brand will be fine, but decent quality

450g fresh 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 cling film and leave to infuse for at least 2 weeks. You can give it a stir every couple of days, but don't be too violent 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

weeks.

Makes approx 1 litre.