

Blackberry Liqueur (Crème De Mûre)

5 cups (700g) blackberries, washed and de-stemmed

1 bottle of red wine, medium bodied (standard 750ml size bottle)

1.5 cups (300g) sugar

1/2 cup (120ml) vodka or gin

Put the blackberries in a large glass or ceramic bowl and pour over the red wine. Use a potato masher to mash the berries and release the berries.

Cover with a clean towel and leave to macerate for 48 hours in a cool place* - give the berries a little mash every now and then if you remember!

Strain through a wire mesh sieve to remove the berries, then strain again through cheese cloth to ensure all seeds etc are out.

Pour into a large saucepan and add the sugar. Bring to a gentle simmer on a medium heat, stirring until the sugar is dissolved. Simmer for 8 minutes. Remove from heat and stir in the vodka or gin, and then leave to cool completely.

Pour into clean, preferably sterilised, bottles.

Store in cool, dark place. It can be enjoyed immediately, but will keep almost indefinitely if in sterilised bottles - if not, then about a year.

Source: A tipsy giraffe