

## Raspberry Gin

400g raspberries ( fresh or frozen)  
200g granulated sugar  
600ml gin

Place the raspberries, sugar and gin in a 1 litre Kilner or equivalent jar. Seal the jar and store in a cool dry cupboard.

Shake the jar daily until all the sugar has dissolved.

After at least a month strain off the raspberries through a sieve lined with muslin into a jug.

Pour the raspberry gin into bottles and seal.

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