

Winter Gins

Clementine and Star Anise

Ingredients

8 clementines (chopped into 4 pieces each)
3 star anise
200g castor sugar
200mls water
500mls gin

Method

Place the clementines, sugar and water in a pan on the stove. Bring the pan to the boil, then tune down the heat and simmer for about a minute till the sugar has melted. Set the pan aside for 5 minutes to cool down.

Pour 500mls of gin into a large jar fitted with a sealed lid. Add the cooled clementine mixture to the jar of gin, give it all a quick stir, place the sealed lid on tightly and leave to stand for 4 weeks, shaking the jar thoroughly each day.

When ready, pour the liqueur into glass bottles fitted with sealed lids and store in a cool cupboard till ready to use.

Ginger and Lemon

Ingredients

2 sticks of lemongrass (chopped and split into several pieces)
6 thick slices of fresh ginger (each slice chopped in half)
200g castor sugar
200mls water
500mls gin

Method

Place the lemongrass, ginger, sugar and water in a pan on the stove. Bring to the boil then turn the heat down and simmer for about a minute till the sugar has melted. Remove the pan from the heat and set aside to cool for 5 minutes.

Pour 500mls of gin into a storage jar fitted with sealed lid. Add the cooled lemongrass and ginger mixture, give it a good stir and then seal the lid down. Leave in a cool cupboard for a 4 weeks, giving it a good shake each day.

When ready, pour the liqueur into glass bottles fitted with sealed lids and store in a cool cupboard till ready to use.

Cranberry

Ingredients

200g frozen cranberries
200g castor sugar
500mls gin

Method

Mix all the ingredients into a jar with a fitted, sealed lid. Leave to stand for a minimum of 4 weeks giving the jar a good shake every day for 7 day, followed by a good shake once per week.

It can be drunk at 14 days but to maximise the flavour, use a stick blender to mash up all the fruit with the gin, and then strain the mixture through a sieve.

When ready, pour the liqueur into glass bottles fitted with sealed lids and store in a cool cupboard till ready to use.

Mixed Berries

Ingredients

200g frozen mixed berries
200mls castor sugar
500mls gin

Method

Place all the ingredients into a jar fitted with a sealed lid. Give the mixture a good stir, fit the lid and store in cool cupboard for 4 weeks, shaking the jar once each day.

It can be drunk at 14 days but to maximise the flavour, use a stick blender to mash up all the fruit with the gin, then strain the mixture through a sieve.

When ready, pour the liqueur into glass bottles fitted with sealed lids and store in a cool cupboard till ready to use.