

Blackcurrant Vodka

- 4 bottles with stoppers or caps, sterilized with boiled water
- 6 c black currants, stemmed, washed and drained
- 8 wide, long organic lemon peel strips, only the yellow part, all pith removed
- 4 c vodka
- 3 c sugar
- 1 bottle pure blackcurrant juice (preferably undiluted-ordered from US)

Fill each bottle with 1½ cups of blackcurrants and lemon peel.

Use a funnel to add ¾ cup of sugar to each bottle.

Use a funnel again to add 1 cup of vodka to each bottle.

Top off each bottle with blackcurrant juice. Store in a cool, dark place. Shake or turn the bottles twice in the first month, then put them away and forget about them for about 5-6 months. When a bottle is finally opened, feel free to adjust the flavour with lemon, vodka or sugar. Serve straight in small shot glasses, or serve with fizzy mineral water and ice as a summer cooler.