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Sloe Gin Recipe (1 gallon)

Ingredients;

1 kg Fresh Sloes / 500g Dried Sloes
450g Sugar
3.5L Gin

Method;

Ensure you sterilise all equipment before you start.

If using Dried Sloes: First wash the dried sloes in water until the water runs clear, then soak them in warm water for 12 hours and rinse again.

If using fresh sloes: Wash the sloes to remove any dirt and either prick each sloe a couple of times or put in the freezer for 24hrs.

Place the sloes into the Demi-John and add the sugar on top.

Pour in the gin, fit the bung and shake well for a few minutes.

Give the gin a shake every day for a month and then once a week for a few months or whenever you get the chance.

Leave for 3 months then add a table spoon of golden syrup (optional) and shake, leave for a further 2 weeks and strain into bottles.

For more recipes go to – www.brewersbarn.co.uk