



# Recipe of the Week

## DAMSON GIN

*Damsons will soon be available and here's a great way to store them for future use!*

### Ingredients

500g damson plums

175g sugar

700ml gin (cheaper gin is fine)

### Method

1. Wash and dry your plums and prick them all over with a fork to help release the juice.
2. Place the fruit, sugar and gin in a large glass jar.
3. Seal the jar, give it a shake to disperse the sugar and place in a cool dark cupboard.
4. Shake gently every few days until the sugar has totally dissolved.
5. Start tasting after three or so months and when the taste is to your liking remove the damsons with a slotted spoon and bottle.

Recipe courtesy Cuisine, NZ Gardener 2016 Garden Diary