

# Darlington Vodka Strawberry



**Apr 2013**

Strawberries from Catterick market selected when most ripe.

Dissolve 100g of white sugar into 750ml of Vodka. Add 8 drops of Vanilla Essence. Wash and half Three punnets of Strawberries and drop into two 600ml jars so that they displace the vodka to near the top. Seal and place in a dark cupboard.

All that is to do now is turn or agitate the Jar; daily for a week, then weekly for a month by which time it will be ready to drink. Strain through muslin cloth/coffee filter and transfer to bottle. It should now be red coloured and ready for consumption.

Freeze the Strawberries and dip into melted chocolate for a powerful desert

Date Bottled: **15 Nov 12**

35.5% vol

750ml