

Boozy Rosy Raspberries

Season: July - November

Should make 5 x 200g jars (as long as you don't eat all the luscious raspberries)

150g (5 oz) white sugar - for the sugar syrup

750ml (26 fl oz) of water - for the sugar syrup

1 kg (2 lb & 3 oz) of raspberries preferably firm (hulled)

100ml (3 fl oz) of vodka or gin

60ml (2 fl oz) of rose syrup

Let's go:-

First place your jam jars in a pre-heated oven (130°C for 15minutes to sterilise the jars). Secondly make sure you have weighed all your ingredients & your equipment and utensils are ready.

Make the sugar syrup - put the sugar and water in a pan and bring to the boil until the sugar dissolves.

The jars should be warm, place the juicy raspberries into the jars (make sure that they are as snug as a bug). Pour the vodka & rose syrup over the raspberries, then fill the jars with the sugar syrup. Puts the lids on turning only half way - this will help the steam to escape.

Now the fun begins; place the jars in a pan and cover with warm water, gently heat the water to a simmer for 25 minutes. Remove the hot jars carefully and tighten the lids and leave to cool.

Yum Yum bubble gum, the best boozy rosy raspberries you've ever tasted. Delicious on vanilla ice-cream.

Mix it up - try using blackberries and cassis (blackcurrant liqueur) instead.