

# DRINKS FOR CHRISTMAS



## Rosie's Preserving School

PRESERVING PRESERVING

### Equipment List

Slightly different format this week - all of the recipes are listed overleaf with the ingredients and any special equipment. If you have a notebook handy most of the processes are simple, and quick, so it will be easier if you note them down. You don't have to make them all - just pick out the ones that appeal!

You will need some bigger jars that you can soak things in, and a selection of bottles to decant into - I can't tell you how many as I don't know what you will choose to make! I will try to give guidance on each of the recipes.

These recipes are fun to make and because they mostly require a sugar syrup to be added, plus other ingredients in some case, they are quite economical - a little booze goes a long way! I have tried to minimise the type of base alcohol but there again you may have bottles lurking in a cupboard that you can use up. Note to self, stop over-thinking things!

I hope you will find some that appeal and will enjoy making them

*Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!*

*Rosie*

## Marmalade Gin

Good marmalade	half a jar
Gin	700ml/1 standard bottle
one large jar to mix	

## Amaretto

Water	100ml/4floz
Muscavado sugar	65g/3oz
Vodka	200ml/8 floz
Almond extract	1 tablespoon
Vanilla extract	1 teaspoon
medium saucepan	one medium bottle

## Chocolate Liqueur

Nutella	250g/8oz
Whole milk	300ml/12 fl oz
Double cream	125ml/5 fl oz
Caster sugar	50g/2 oz
Vodka	100ml/4 fl oz
medium saucepan	2-3 bottles around 250ml

## Black Velvet

Blackberries	500g/1 lb
Caster sugar	300g/12 oz
Water	300ml/12 fl oz
Dark chocolate	125g/5oz
Brandy	500ml/1 pint
large pan/jam pan	
jelly bag/sieve + muslin/kitchen paper	4-5 bottles around 250ml

## Irish Cream

Double Cream	400ml/16 fl oz
Espresso or strong coffee	100ml/4 fl oz
Icing sugar	100g/4 oz
Cocoa powder	2 tablespoons
Vanilla extract	
Whisky	150ml/6 fl oz
medium saucepan	3-4 bottles around 250ml

## Cranberry & Orange Liqueur

Cranberries	500g/16 oz
Water	250ml/8 fl oz
Sugar	500g/ 16 oz
Orange, zest	1 tablespoon
Orange, juice	3 tablespoons
Vodka	600ml/ 1 pint
large jar for soaking	
medium saucepan	3-4 bottles 250ml

## Coffee Liqueur

Water	400ml/16 fl oz
Dark brown sugar	300g/12 oz
Instant coffee	2 tablespoons
Vanilla extract	1 tablespoon
Vodka	500ml/ 1 pint
Large saucepan	3-4 bottles 250ml

## Random Advice

Please select all or any of the above to make - you don't have to make them all. I will demonstrate them all so you can make at a later date

You will need a variety of jars to soak things in, large screw top, or clip top jars will be fine

You will also need pretty bottles to decant your makes into. You can keep and use the empty bottles from the booze added to the recipe if it is for your own use - they are a bit big to give away though!

If you are going to cook along you will need some saucepans, maybe a jelly bag or sieve lined with muslin or kitchen paper for straining out the bits and a selection of spoons, funnels and other kitchen items

For the Black Velvet and Cranberry & Orange Liqueur it is fine to use frozen fruit

I hope there is something there that you fancy making and will enjoy drinking