



Christmas 2023 Emails
From YBF! Dance
Day 06



Christmas Gin

Create Your Own Bespoke Christmas Gin With Our Easy Recipe, Full Of Fruity Flavours And Aromatic Spices. Give As A Homemade Gift Or Try A Festive G&T

Ingredients:

700ml Bottle Of Vodka
2 Tbsp Juniper Berries
Strip Of Orange Peel
4 Cloves
1 Cinnamon Stick



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Method

1 - Open The Bottle Of Vodka And Add The Juniper Berries, Orange Peel, Cloves And Cinnamon. (If You Prefer A Stronger Flavour, Bruise The Juniper Berries Using A Pestle And Mortar First.) Put The Lid Back On The Bottle And Leave In A Cool, Dark Place For 12-24 Hrs, But No More, Or The Flavours May Become Imbalanced.

2 - Strain The Infused Vodka Into A Jug Through A Fine Sieve (Or A Coffee Filter Works Well), Then Pour Back Into A Clean Bottle. Will Keep For Several Months In A Cool Dark Place. Mix With Tonic Or In A Martini.

Coming Up Tomorrow -
Christmas Pear &
Chocolate Tiramisu
Trifle!

