

Christmas pudding vodka

Ingredients

- 300g/10½oz mixed dried fruit (sultanas, currants, raisins)
 - 75g/3oz caster sugar
 - 2 cinnamon sticks
 - 2 tsp ground mixed spice
 - 6 cloves
 - ½ whole nutmeg, finely grated
 - 1 orange, zest only, finely grated
 - 1 unwaxed lemon, zest only, finely grated
 - 750ml/1 pint 5fl oz bottle good quality vodka
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Preparation method

1. Mix the dried fruit with the sugar, cinnamon sticks, mixed spice, cloves, grated nutmeg and citrus zest in a large bowl.
2. Pour over the vodka, and cover tightly with cling film.
3. Place in the fridge and leave for 3 days, stirring once each day.
4. Line a sieve with a double layer of fine muslin and place over a large, clean jug.
5. Pour the dried fruit and vodka mixture into the sieve and allow to drip through into the jug.
6. Pour into a sterilized bottle.

less than 30 mins

preparation time

**no cooking
required**

cooking time

Makes 500ml/18fl oz

By The Hairy Bikers
From The Hairy Bikers'
Christmas Party

Keep this delicious aperitif in the freezer for a refreshing - and surprising - Christmas drink.

Top recipe tip

To sterilise a bottle, wash it well and put it on its side on a clean baking sheet in the oven, preheated to 160C/325F/Gas 3, for 10 minutes.