

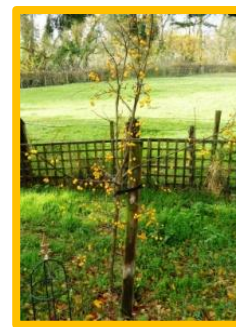
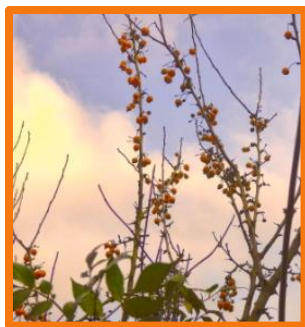
“Crab Apple Liqueur”

[“*Woodlands Trust receipt*”]

30 to 40 ‘Crab Apples’ [*halved*].

1 x litre ‘Gin’ or ‘Vodka’.

200 grams of ‘Caster Sugar’.



*“Fill a large jar $\frac{3}{4}$ full of $\frac{1}{2}$ ‘Crab’ Apples.
Pour Sugar over & top-up with Gin / Vodka.
Allow to rest & absorb for several weeks -
Turning the jar over regularly!”*

*Strain through Muslin or a coffee filter.
DECANT & leave as long as you can !!*

ENJOY 😊

*I am informed by a usually reliable
“Lyonshall Contact” - now a resident of
British Columbia, Canada, that this recipe
Works equally well with other fruit!*

However, please don't take it from me. Try it for yourselves!

