

A Recipe From *tikkido*

Blackberry Gin

<https://tikkido.com/blog/blackberry-gin>

Blackberry Gin Recipe:

- 1 70cl bottle of dry gin
- 3 cups (350 grams) fresh or frozen blackberries
- 1 1/4 cups (175 grams) sugar

Instructions:

1. Combine the blackberries and sugar in a bowl. Let the berries macerate for about 10 minutes so the juice begins to pull out of the fruit. Smash the fruit a bit to help the blackberry juice release.
2. Place sugar and blackberry mixture in a sealable glass container. Cover with gin and let sit for at least a week in a cool, dark place, stirring occasionally.
3. After at least a week has passed, strain the liquid from the fruit.
4. Bottle and enjoy!

