

Blueberry Liqueur

Ingredients

- 4 cups blueberries, fresh or dry pack frozen
- 3 cups gin or vodka
- 1 cup water
- 1/2 tsp whole cloves
- 1/2 tsp whole coriander
- 2 cups sugar

Instructions

1. Mash berries in a glazed ceramic or glass container.
2. Add gin or vodka, water, cloves, and coriander.
3. Cover container and let stand at room temperature for 10 days. Mixture should be a dark bluish-black color.
4. Strain mixture through a fine sieve into another glass or ceramic container. Discard residue.
5. Add sugar and stir until sugar is dissolved.
6. Let stand at room temperature for 24 hours.
7. Pour through a fine mesh strainer or cheesecloth, bottle, and cap. Yields 1 quart.
8. Note: To keep sediment out of serving glasses, pour carefully and slowly from bottle.

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