

KATRINA-INSPIRED CHRISTMAS PUDDING VODKA

INGREDIENTS

300g mixed dried fruit

75g granulated sugar

2 cinnamon sticks

2 teaspoons ground mixed spice*

6 cloves

half a nutmeg, finely grated

finely grated zest of 1 orange

finely grated zest of 1 lemon

75cl bottle of vodka (doesn't have to be a premium brand but don't go for the really cheap stuff either)

DIRECTIONS

In a large bowl, mix the dried fruit with the sugar, cinnamon sticks, mixed spice, cloves, grated nutmeg, orange and lemon zest. Pour the vodka into the bowl, give everything a stir and cover tightly with plastic wrap. Place in the fridge and leave for 3 days, stirring once every day.

Line a sieve with a double layer of cheesecloth and place it over a large jug or bowl. Pour the vodka mixture carefully into the sieve and allow it to drip through, then pour the strained liquid into a clean, dry bottle (a funnel helps here) and seal the lid.

Store in the freezer until you want to get festively.

* Ground mixed spice is commonly called apple pie spice or pumpkin pie spice in the U.S. I make my own which is the following: 1 tablespoon ground allspice, 1 tablespoon ground cinnamon, 1 tablespoon ground nutmeg, 2 teaspoons ground mace, 1 teaspoon ground cloves, 1 teaspoon ground coriander, and 1 teaspoon ground ginger