

# HARDEST PART IS WAITING WHEN IT COMES TO BLUEBERRY BRANDY

## ALCOHOL, BERRIES AND SPICE COMBINE FOR A SWEET HOLIDAY LIQUEUR

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The hardest part about making blueberry brandy is fighting the temptation to sample it.

Ideally, if you use fresh Ontario blueberries at their peak in July or August, this liqueur will be perfect right in time for Christmas.

I started making blueberry brandy while bartending in the U.K. a few years ago, and now, every season, I try to replenish my store of the sweet, spicy liqueur.

Most of the ingredients are likely already in your kitchen cupboards. For me, the brandy was the only ingredient I don't keep on hand.

Luckily, the quality of the brandy isn't too important,

and whatever is least expensive at the LCBO will work.

I use a French brandy, but there are plenty of even more budget-friendly Eastern European brandies available, especially for scaling the recipe up.

While it's nice to serve to friends and family during the holidays, it also makes a great gift poured into smaller decorative bottles.

Blueberry brandy can be served on its own, with ice or to add a blueberry twist to cocktails.

### BLUEBERRY BRANDY INGREDIENTS

- 4 cups of blueberries
- 2 cups of sugar
- 500 mL (2 cups) of brandy
- Half of a cinnamon stick

- A pinch of nutmeg
- Two cardamom pods (optional)
- Half a lemon's peel (or orange peel), plus a small slice

### METHOD

1. Wash the blueberries and remove any stems. It's not absolutely necessary, but if you plan to use the berries later (you could heat them up for a boozy jam), it's nice to get it out of the way now.

2. Pour the ingredients into a large jar - I used a 1-litre Mason jar with a lid. Add the blueberries first, then the sugar, and the brandy last. The spices and lemon can go

in at any point, but if you add the brandy first, there's more risk of splashing and making a mess.

3. Tighten the lid and shake vigorously.

4. Repeat every few days, whenever you remember, until the sugar is fully dissolved.

5. Store in a cool, dark place. The flavours will meld nicely after about a month, but the longer it sits, the stronger the flavours will be.

6. Once you're satisfied with the flavour, strain through a fine mesh strainer into a bottle.

Adding a few berries into the bottle also adds visual appeal. The berries will remain preserved in the alcohol.

This article is part of Make Preserving Your 'Jam', a series that explores ways to preserve fresh produce, from farm or garden, for year-round consumption.



Bryan Myers/Torstar  
Infusing berries in alcohol preserves their flavour for year-round cocktails or dessert liqueurs.

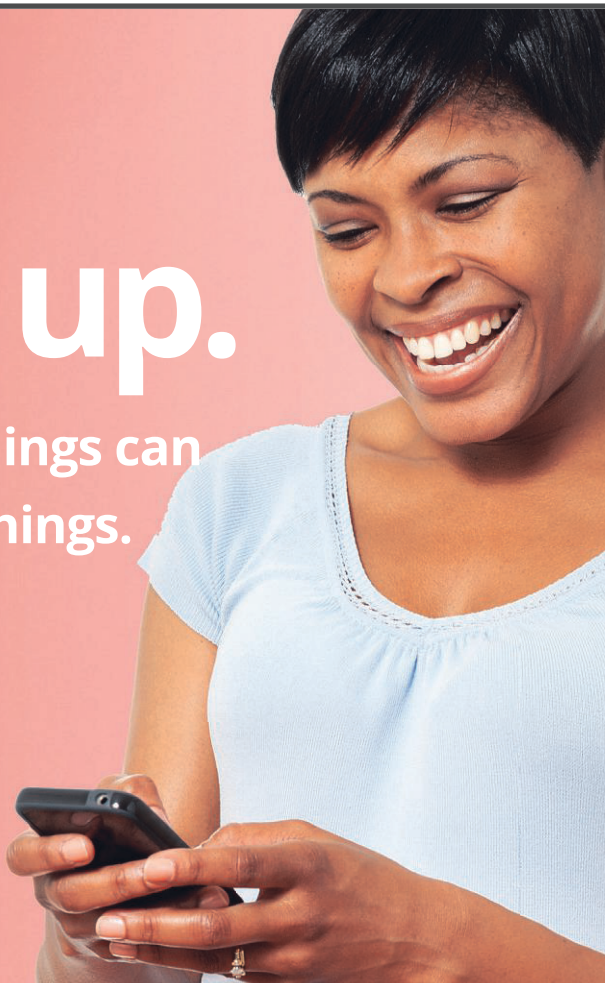
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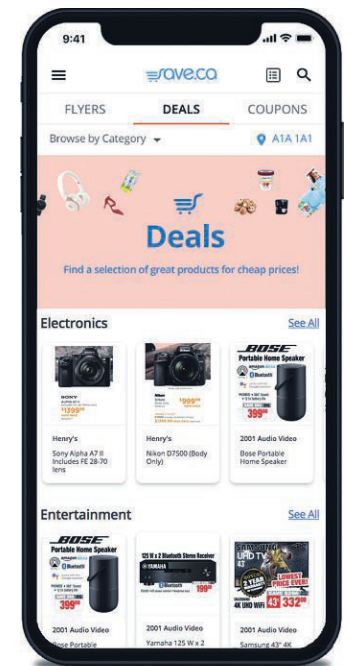
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