BLUEBERRY CORDIAL

Ingredients:
Blueberries
Sugar cubes
Vodka

Method:
Use a clean sealable glass jar. Fill with fresh blueberries to 1/2 - 3/4 full. Tamp bottle gently to seat berries. Fill remaining space to top of jar lip with "sugar cubes". Pour in plain Vodka leaving about a half inch of airspace. Cap bottle snuggly. Store at room temperature, rotating jar at least every second day.

Liqueur is finished after one month but progressively gets better with age. Use within 1 year, keeping lid snuggly sealed. Excellent drizzled atop ice cream with berries side dressed or as an after dinner cordial. Also good mixed with any brand of clear soda.

This recipe is adaptable to many other fresh fruits including cherries, peaches, apricots, raspberries, etc

Submitted by Pat & Debby Donnelly
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Puget Sound Fresh is a program of Cascade Harvest Coalition, with funding provided by King, Snohomish and Pierce Counties and King Conservation District. For more information and to find other recipes, visit: www.pugetsoundfresh.org