



### Recipe #1

#### Raspberry Brandy (from Old-Cookery Book)

##### Ingredients/Materials:

Fresh raspberries

Sugar

Large glass canning jar (no metal or glazed jars)

Large pot

##### Directions:

Pick fine dry fruit, put it into a stone jar, and the jar into a kettle of water, or on a hot hearth, till the juice will run; strain, and to every pint add 1/2 lb. of sugar, give one boil and skim it; when cold, put equal quantities of juice and brandy, shake well and bottle. Some people prefer it stronger of the brandy.



### Recipe #2

#### Raspberry Brandy (from Edible Gifts)

Put the raspberries and spirit into a wide-necked jar. Stir and bruise the fruit well. Cover tightly and leave to macerate for 2 weeks. Then add the sugar, shake to dissolve and leave for another 2 weeks. Filter through double muslin into clean bottles.