



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

BLACKCURRANT AND PEPPERCORN LIQUEUR - *HOMEMADE CASSIS*

Makes a bit less than a pint

3 cups fresh blackcurrants, rinsed, drained and stalks removed

375 ml vodka

1 ¼ cups granulated sugar

¼ teaspoon whole black peppercorns

THE STEPS:

- Place the blackcurrants in the bowl of your food processor and pulse several times.
- Scrape the currants into a large mason jar and mix well with the remaining ingredients.
- Cover with a tight fitting lid.
- Allow to steep for a month in a sunny spot in your kitchen.
- **After one month**, line a sieve with several layers of cheesecloth, then squeeze out as much juice as you can, and bottle.

THE LOVE: If you don't have a black current bush, look for these little beauties at your local farmer's markets. If you can't find fresh currents, you can substitute frozen.