

## Brandied Cumquats

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Not such a sticky situation. I just picked over 1kg of cumquats from the garden. I have bottled them ready for the silly season. We might make some cumquat ice cream to have alongside the christmas pudding...

Brandied Cumquats from Stephanie Alexander

500g cumquats

2 ¼ cups sugar

600ml brandy

Put cumquats into a large, sterilised preserving jar. Add sugar + brandy + cover. Stir contents with a clean skewer until sugar has dissolved, then leave brandied cumquats to mature for 2 months before using - in time for Christmas!

