

## Honey and Orange Vodka Shots

### Ingredients

Makes about 400ml (14fl oz)

350ml (12 fl oz) vodka

100g (3½oz) runny honey

Rind of one orange

1. Thinly peel the rind from the orange leaving as much pith behind as possible. Cut most of the rind into thin strips leaving two or three pieces slightly larger and longer - about 1cm (1/2in) wide and as long as possible.
2. Place the rind in a small saucepan with the honey and warm gently. Do not allow the mixture to boil but aim to keep the mixture just below simmering point for about 10 minutes.
3. Allow mixture to cool and then add vodka. Mix well.
4. Strain through a fine sieve into sterilized bottles. Add the larger pieces of rind to the bottle.

Note: The protein in honey will separate out giving a cloudy drink that needs to be shaken before use. For a clear drink use coffee filter paper to strain the mixture.

Consume within 6 months