

# SPIRIT *of the* OUTDOORS



## CC'S MAGNIFICENT MACHINE

### *For the gin*

150ml Campfire Cask Aged Gin  
75g Fresh or frozen sweetcorn kernels

Defrost sweetcorn and pat dry to remove excess water.

Roast on a baking tray until golden brown then allow to cool.

Add the corn to the Campfire Cask Aged Gin and muddle to break up the corn.

Leave in the fridge for 24 hours. Run through a mesh strainer then a coffee filter paper or fine cheesecloth.

### *For the syrup*

25g Sugar  
2g Salt  
50ml Water

Add sugar, salt and water to a pan and heat until the sugar and salt have dissolved.

Remove from heat and transfer to a sterile jar.

### *To make*

Add 50ml of corn infused Campfire Cask Aged Gin,  
50ml syrup and three cubes of ice to a cocktail can.

Stir vigorously for 30 seconds and strain into a pre-chilled coupe glass.

Garnish with popcorn – sweet, salty or both!

