



Rice and Raisin Wine

1 Gallon/ 6 bottles

2 lb. Raisins
2lb Rice
2lb Sugar
1 Gallon water
Juice of 1 Orange and 1 Lemon
General purpose yeast

- Dissolve the sugar by bringing to the boil in 1 pint of water. Allow to cool and pour over the rice and raisins (do not chop or mince the raisins) in a fermentation bucket.
- Then add the lemon and orange juice, plus a further 6 pints of cool water and stir in the yeast.
- Cover and leave in a warm place for fourteen days, stirring daily.
- Strain through a muslin into a 1 gallon demijohn, top up with cooled boiled water, fit an airlock and bung and leave to finish fermentation.
- The wine is ready for drinking straight away, however if not drinking within 2 months, add a crushed Campden tablet and the wine can then be left for up to a year.