

Merry Mingle

Dried fruit vodka liqueur with citrus, spice and winter cheer



Merry Mingle captures the warmth of Christmas in a bottle — a joyful dance of sun-dried fruits, glowing citrus, and golden honey. As the plums, cranberries, apricots, raisins, and dates soak in rich vodka, their flavors intertwine with orange zest and mandarin brightness. Spices — clove, allspice, and star anise — whisper of winter nights and candlelight. Each sip feels like gathering by the fire with loved ones, laughter, and music — a true celebration of togetherness and cheer.



Ingredients

- Vodka - 1.4 L
- Dry Plums - 70g
- Dried Cranberries - 70g
- Dried Appricots - 70g
- Dried Raisins (Red) - 70g
- Dates - 70g
- Oranges - 2 (Juice and Zest)
- Mandarines - 2 (Juice)
- Brown Muscavado Sugar - 50 g
- Honey - 20 0ml
- Clove x 5
- Black Pepper x 5
- Allspice x 5
- Star anise - ½ star
- Vanilla - ½ stick

Preparation

1. Rinse and pat dry all dried fruits, cutting larger pieces into chunks.
2. Place fruits in a large glass jar; add orange zest, orange and mandarin juice.
3. Add spices (clove, black pepper, allspice, star anise) and vanilla.
4. Pour in honey and muscovado sugar, stir gently to coat the fruits.
5. Add vodka, mix well, and seal tightly.
6. Store in a cool, dark place for 3-4 weeks, shaking every few days.
7. Strain through fine cloth, pressing lightly.
8. Bottle and rest another week before serving.