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Pea Pod Wine

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Introduction:

I was re-reading a book recently called 'Cowpasture'. 'The Everyday life of an English Allotment'. [1980] Its an interesting read, and in it i found this recipe for pea pod wine. "To make one gallon of wine, boil 5lbs of pods in a gallon of water for about 30 minutes or until tender. Strain off the liquor, add 3lbs of sugar and boil for another 30 minutes. Put into a fermenting bucket add the activated wine yeast [a heaped teaspoonful in warm water, allowed to work for 6 hours]. Allow to ferment vigorously for a week, then put into a fermenting jar with airlock to finish off in a warm place - in about three weeks. Syphon off into bottles and restrain yourself from drinking it. This wine made in july, is throwing a rather dry, delicate bouquet by Christmas. I,m told it is even better by the following Christmas". I,m sure everyone has seen the effect pea pod wine had in The Good Life. Glenn

Preparation:

Recipe Type:

[food preservation techniques](#) [1]

Ingredients:

Group content visibility:

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Links:

[1] <http://kgi.org/recipe-type/food-preservation-techniques>