
GWIN LLYGAD Y DYDD (Welsh Daisy Wine)

Daisy wine is made all over Britain but I associate it most with where I grew up, North Wales. Called variously Gwin Llygad y Dydd (literally “Eyes of the Day Wine”) or Gwin Sadwrn (which can be translated as either Saturday Wine or Saturn’s Wine), daisy wine was found in the kitchen of every farmhouse from Harlech to Flint. A delicate and deceptively innocent-tasting wine, be warned that it can sneak up on you and make you do silly things. This holds true for many fruit and vegetable wines, so sip—don’t quaff.

1 quart small daisy blossoms
1 gallon water
2 lemons, sliced
2 oranges, sliced
2 pounds brown sugar
1/2 pound raisins
1 ounce yeast

Bruise the daisy blossoms, then put them in a bowl and cover with boiling water. Let stand for 24 hours, then squeeze out with a muslin cloth. Reboil the liquid, adding the lemons, oranges and the sugar. Let boil for 20-30 minutes, then allow the mixture to cool. When it is lukewarm, add the raisins, then dissolve the yeast in 1/2 cup of warm water and add it to the mixture. Leave to ferment for 2 weeks. Skim, strain and bottle. Ready to drink in 8-10 weeks.