

Lemon Cordial

Makes: 3 ½ cups

Ingredients:

2 cups white sugar

1 ½ cups water

2 cups fresh lemon juice

3 teaspoons citric acid

Iced water to serve

Equipment:

measuring cups

measuring spoons

citrus juicer

large saucepan

wooden spoon

Measuring Jug

Large Funnel

Sieve

Glass bottles & Lids

Method:

- 1. Place the sugar, water and lemon juice in a medium saucepan. Cook, stirring every now and then, over low heat until sugar dissolves and the syrup comes to the boil.*
- 2. Reduce heat to medium- low and simmer for 20 minutes, or until the syrup thickens slightly.*
- 3. Stir in citric acid. Strain the cordial into a sterilized bottle.*
- 4. The cordial will keep, refrigerated, for up to one month. Label bottle with today's date and name.*

Sterilizing:

Wash bottles and lids in soapy water, rinse in hot water and dry in a warm oven. Carefully strain hot syrup into dry warmed bottles and seal with lid.