



# Old-Fashioned Citrus Cordial

**Season:** Autumn/Winter

**Serves:** Makes approx. 1 litre

**Fresh from the garden:** lemons, oranges

## Equipment:

metric measuring scales, jug and spoons  
clean tea towel  
chopping board  
cook's knife  
zester  
citrus juicer  
medium saucepan  
mixing spoon  
1-litre sterilised bottle\*

## Ingredients:

1 kg castor sugar  
500 ml water  
1 tsp citric acid  
1 tsp tartaric acid  
zest and juice of a lemon  
zest and juice of an orange

## What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Place the sugar and water in the saucepan and simmer until it is syrupy.
3. Add the citric acid and tartaric acid.
4. Stir until dissolved.
5. Add the citrus juice and zest.
6. Store in a sterilised bottle.
7. To serve, add 250 ml of water or soda water to 1 tbsp of cordial.

**\* Adult supervision required. To sterilise bottles and lids, wash them in hot soapy water, then rinse them in hot water. Place in a stockpot of boiling water for at least 10 minutes. Drain bottles upside down on a clean tea towel and dry them thoroughly in a 150°C oven. Remove the bottles from the oven and fill while still hot.**

