



# ENGLISH LEMON CORDIAL

## Ingredients

7 - 10 unwaxed lemons

## Method

1. Scrub lemons and zest 4 of them.
2. Bring a saucepan of water to the boil, add lemons and leave for 1 minute. Lemons are often quite hard and unyielding - this softens them so they give more juice when squeezed. You can also do this in the Microwave.
3. Remove lemons and reserve the lemon infused water. Juice all the lemons, put sugar, lemon zest and 500ml lemon infused water into a saucepan. Heat gently to dissolve the sugar then bring to the boil.
4. Add 500ml lemon juice and bring just to boiling point, remove from heat and strain through a sieve into a jug.
5. Pour immediately into hot, sterilised bottles and seal immediately with sterilised screw top caps, corks or swing-top lids.
6. Leave to cool then store in a cool, dry place or in the fridge for up to 4 months. For longer storage can the bottles in a water bath canner.
7. To serve the cordial, mix 1 part syrup to 4 parts water.

## Notes

Time - 30 mins to 1 hour, makes 2-3 500ml bottles