



Kate's LEMON SQUEEZE cordial

makes about 700ml of cordial base

INGREDIENTS

- 1 cup caster sugar
- 1 cup water
- 1 cup freshly squeezed lemon juice, strained (approximately 4 lemons)

to SERVE

chilled water, mint sprigs, ice and slices of lemon

EQUIPMENT

- knife
- citrus juicer
- medium saucepan
- chopping board
- cup measures
- wooden spoon
- jug
- screw top bottle
- sieve
- plastic funnel

always HAVE AN adult to SUPERVISE WHEN USING KNIVES AND HOT STOVES!

METHOD

1. To make sugar syrup for the cordial base measure the sugar and water into a saucepan and place on stove top over gentle heat.
2. Stir without boiling until sugar has dissolved. Remove from heat and allow to cool.
3. Cut the lemons in half and squeeze the juice, strain through the sieve to remove pips and bits of flesh.
4. Combine the sieved lemon juice with the cooled sugar syrup to make the cordial.
5. Carefully pour the lemon cordial through a funnel into a screw top bottle and refrigerate until needed.

to SERVE

1. In a large jug mix 1 part cordial to 4 parts water. To make it look really refreshing add some ice, sprigs of fresh mint from the garden and a couple of slices of fresh lemon.

TIPS

If you like bubbles try using sparkling water to make lemonade .

This is great stuff on a warm afternoon and is very thirst quenching. It will keep in the refrigerator for up to two days and can be made ahead of time but will not keep for any longer.

TRY USING ORANGES OR LIMES FOR a DIFFERENT flavour

FROM THE MARKET

Citrus fruit is available from — Coinda Proprietors
EEK Karagiannis
Fat Goose Fruits
B & A Andonopoulos