



Elderflower Cordial

Pick the blooms on a dry day and give a good shake to get rid of the creepy crawlies, don't remove stalks or wash.

- 20 elderflower heads
- 1 sliced lemon
- 2 heaped tsp of citric acid (buy in chemist)
- 1kg sugar
- 1 litre boiling water

Method:

1. Put all ingredients into a large bowl/container & pour the boiling water over them
2. Stir, cover with a clean cloth and leave to infuse for 2 days stirring occasionally.
3. Strain through muslin into a heavy based saucepan. Heat gently; stirring to ensure that all the sugar is dissolved.
4. Bring to the boil, turn down the heat and let it bubble for 5 minutes. Pour into a clean, hot, sterilised glass bottles (heat these in the oven)
5. Store in a fridge when cold, and use within a month
6. To keep for longer, freeze in ice cube trays, unmould, bag up and keep in the freezer

Ready for immediate use.

Dilute to taste or use neat as flavouring in drinks, ice cream/desserts & cakes. It makes a great gin fizz - just add ice, soda water & gin. For a refreshing soft drink put crushed ice into a tall glass add a dash of elderflower cordial & top up with sparkling water. Use your imagination, create your own specialty and enjoy!