

Kitchen Garden at Collingwood College

Name of Recipe: Lemon Cordial
Recipe; T.C.C. p 386

What to collect	What to do
2 kg castor sugar 1lt water 30 gm (5 tsp) citric acid 30 gm (5 tsp) tartaric acid 6 large lemons-washed & 2 lemons finely grated. All 6 juiced and all juice strained thru a fine sieve.	<ol style="list-style-type: none">1. Dissolve the sugar & water in a stockpot by stirring over a medium heat.2. Add the citric & tartaric acid. Turn off the heat and keep stirring the mix until all is dissolved.3. Cool the syrup.4. Stir in the lemon juice & zest.5. Bottle the cordial in sterilized bottles and lids.6. Label/ date/store.

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