How to make Lemon Cordial

Ingredients

Serves : 12

- 2 cups sugar (or less) we used raw sugar
- 500 mls water
- juice of 10 large lemons, strained

Method

Preparation:  30min  ›  Cook: 5min  ›  Ready in: 35min

1. Roll the lemons, pushing on them for 10-20 seconds and you will get more juice.
2. Dissolve sugar in water over heat in a non-aluminium saucepan.
3. Stir to ensure that all is completely dissolved and allow to cool.
4. Stir in juice.
5. Store in the fridge. Dilute to taste with water, lemonade, soda or mineral water as desired.

Makes about 1 litre of undiluted cordial. Enjoy!