

## Uncle Mick's Elderflower Cordial

This is a light and refreshing cordial that is simple to prepare. Our family really enjoy it and because there is only a short period of time to pick the Elderflowers every year it is a real treat when June comes around again! It really is summer in a bottle!

### Ingredients

3 pts (1.7 litres) boiled water

3.5 lb (1.6kg) sugar

2 oz (55g) tartaric acid or 2tsp citric acid

2 lemons, sliced

20 - 24 elderflower heads (dont wash, just shake)

1 campden tablet (optional)



### Method

- Dissolve the sugar in the water then cool.
- Add rest of ingredients and stir periodically for 24 hours.
- Strain through muslin and bottle. Keep refrigerated once opened.
- Dilute to taste with water, or sparkling water, for an extra pizzazz!

### Note

If you want the cordial to last more than a couple of weeks then you can sterilise the bottles before using and also add a campden tablet to stop it fermenting. Alternatively store in the freezer

Please make sure you are picking Elderflower flowers and not anything else! There are some other plants that look similar. If you are unsure please check identification in a book or search the internet. The best time to pick them is on a dry day in June when the flowers are dry and full of pollen. Use as soon after picking as possible.