



Fresh Lemonade

MAKES: about 700 litres of cordial base

INGREDIENTS:

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

To Serve

- Chilled water
- Sprigs of mint
- Ice
- Slices of lemon to serve



METHOD:

To make the lemonade base:

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

To serve:

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

Try using oranges or limes for a different flavour. You may need to adjust the sugar accordingly.