

# Lemon cordial

Recipe based on one provided by Fay Kennedy, with thanks.  
This is the hugely popular recipe that was used for the Murrumbidgee Primary School Carnival.

Equipment:	Ingredients
Lemon squeezer Grater or zester Kettle Knife, chopping board and mat Scales Whisk Measuring jug Water jugs	Lots of lemons or other citrus fruits Sugar syrup made from 450gm caster sugar dissolved in 500mL boiling water 1/2 lemon cut into slices for decoration (optional) Ice cubes (optional)

## Method:

### Remember to clean up your workstation as you go

1. Finely grate the zest from the lemon rind to collect 2 teaspoons.  
 \* **Important: only collect the yellow part (the zest). The white part (the pith) doesn't taste good, and will damage the taste of the drink.**
2. Cut the lemons in half around the middle so that the segments inside are cut in half.
3. Cut one of the lemons into half moon shapes, This is for decoration.
4. Wash your knife and put it away.
5. Juice lemons to yield 200 to 250ml. Ask if you need more lemons.
6. Place juice and sugar syrup into a measuring jug. Stir to mix.
7. Pour an equal amount of cordial into each of the water jugs.
8. (If using ice cubes, add some to each jug.)
9. Carefully add enough water to the jugs until it is neither too weak nor too strong.

