

Lemon Myrtle Cordial

Season: Any

Type: Australian Drink

Difficulty: 

Serves: 20

Fresh from the garden: lemon myrtle leaves

Equipment:	Ingredients:
Medium saucepan Wooden spoon Measuring cups and spoons bottles	2 cups sugar 4 cups water 20 lemon myrtle leaves 3 tsp citric acid Soda water to serve

Method:

- Place the sugar, water, and lemon myrtle in a medium saucepan and heat, stirring, over high heat until the sugar has dissolved.
- Bring it to the boil then reduce to a simmer and leave it to bubble away for 20 minutes or until it thickens slightly.
- Stir through the citric acid.
- Strain the cordial then pour it into a sterilised bottle.
- Serve with soda water (about 1 part cordial to 4 parts water).