

# GINGER CORDIAL RECIPE



**RosieMakesJam**  
PRESERVING PRESERVING

## Equipment List

Large pan: jam pan or large saucepan/stock pot

Wooden spoon

Sharp knife

Chopping board

Measuring jug

Citrus squeezer

Sieve

Large jug or second pan

Teaspoon

You will need bottles - 7-8 250ml bottles or equivalent

Don't forget lids to fit your bottles, and some labels.

*Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!*

*Rosie*



## Ingredients

Ginger, fresh root	140g/6oz
Water	1.5litre/60 floz
Muscavado sugar	1kg/35oz
Juice of lemon	1
Citric Acid	4 tsp

## Method

Wash the bottles in warm soapy water, rinse and place in a warm oven to dry

Chop the ginger into smallish chunks ( no need to peel)

Mix the water and ginger in a large pan and set onto a medium to high heat to bring to a boil.

Reduce to a gently simmer for around 10-15 minutes

Strain the ginger out of the liquid through a fine sieve into a large jug or clean pan

Add the sugar, citric acid and the lemon juice to the strained liquid

Bring back to the boil, stirring to dissolve the sugar

Simmer for 5-10 mins

Pour into your bottles and seal - either store in the fridge or \*waterbath to extend the shelf life to one year

\* To waterbath:do not seal tightly. Place the bottles on a folded 'J' cloth or tea towel in a large pan. Fill the pan as high as possible with water and bring to the boil. Maintain for 20 mins then turn off the heat. Carefully lift out the bottles and tighten the caps fully