

LIME CORDIAL



Rosie's Preserving School
PRESERVING PRESERVING

EQUIPMENT LIST

- Large pan
- Wooden spoon
- Sharp knife
- Chopping board
- Ladle
- Fine grater
- Funnel to fill bottles
- Bottles, Lids & Labels
- 'J' cloth or old tea towel

The recipe makes makes approx 8 x 250g/8oz bottles

Don't forget lids to fit your jars and some labels

Will make approximately 2 litres/4 pints

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

<input checked="" type="checkbox"/>	Limes	6	
<input checked="" type="checkbox"/>	Sugar, white	1500g	3lb 8oz
<input checked="" type="checkbox"/>	Citric acid	1 tablespoon	
<input checked="" type="checkbox"/>	Water	1000ml	32floz

Do not stress about the sugar/water ratio in this recipe - we are aiming at making a concentrated syrup which will be diluted

*** You will need to start the recipe 24 hours before the workshop starts

All of the instructions in the Method on the next page will be explained fully and always ask questions if you are unsure



METHOD

Make sure that your bottles are washed and sterilised in a low oven approx 50-100 deg C until dry

Zest the peel of the limes straight into your pan

Squeeze the juice and add to the pan

Add the sugar, citric acid and water to the pan and stir well to dissolve as much of the sugar as possible (it won't all dissolve at this stage)

Cover the pan with a tea towel and leave to soak overnight - stir from time to time

Next day, give the pan another stir - all the sugar will probably be dissolved by now

Fill your bottles to within 3cms/1 inch from the top

Apply the lids and give one quarter turn back so they are on, but loose

We are now going to water bath them to extend the shelf life

METHOD

Either rinse out the pan you made the cordial in, or use another big pan

Put the 'J' cloth/old tea towel into the base of a clean pan and place the bottles on this so that they are not touching

Pour in cold water to cover the bottles as far as possible

Turn up the heat and bring the water to the boil

Turn it down to a constant simmer and process for at least 20 mins

The cordial should have risen up in the bottles so that the gap is no longer visible

Turn off the heat and carefully remove the bottles either with a jar lifter or with a tea towel - take great care as the contents will be hot

Tighten up the caps and leave to cool

The cordial will shrink back down as it cools and the gap will reappear which will now be a vacuum

They will now be shelf stable for at least a year, unopened, without refrigeration. Dilute to taste