



HOW DO YOU MAKE A CHRISTMAS CORDIAL?

UTENSILS:

A LARGE SAUCEPAN AND ITS LID

A LARGE BOWL OR JUG

A SIEVE

A PEELER

A KNIFE

A LEMON SQUEEZER

A FUNNEL

SMALL GLASS BOTTLES



INGREDIENTS:

2 ORGANIC ORANGES

3 ORGANIC LEMONS

1L RED GRAPE JUICE

2 tsp LOOSE TEA

1 STAR ANISE

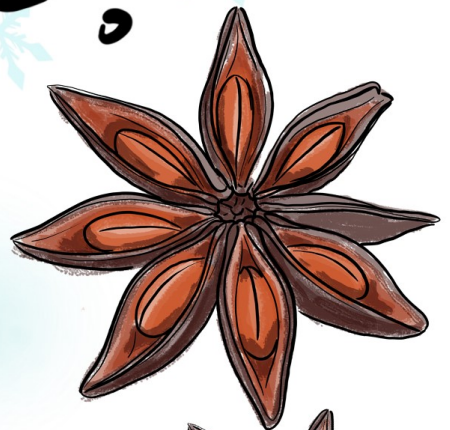
½ STRIP CINNAMON BARK

3 SLITHERS FRESH GINGER

1 VANILLA POD

2 CLOVES

350g SUGAR



METHOD:

PUT THESE INGREDIENTS IN YOUR SAUCEPAN:

- GRAPE JUICE
- ORANGE AND LEMON ZEST AND JUICE
- SPICES
- TEA, GINGER AND VANILLA

BOIL THIS MIXTURE FOR 5 MINUTES, PUT A LID ON IT AND LET IT REST FOR 2 HOURS! DON'T RUSH IT!

SIEVE YOUR MIXTURE, POUR THIS JUICE BACK INTO THE PAN AND ADD THE SUGAR. STIR WELL UNTIL IT DISSOLVES.

ONCE THE SUGAR HAS DISSOLVED, BOIL YOUR CORDIAL FOR ANOTHER 5 MINUTES. THE LAST STEP IS TO POUR IT THROUGH A FUNNEL INTO BOTTLES.

DILUTE YOUR CORDIAL WITH WATER BEFORE DRINKING IT! IT TASTES EVEN BETTER WITH HOT WATER!

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