

# Fruit & Berry Cordials

## Ingredients:

5 cups berries  
5 cups water  
2 cups sugar

## Method:

1. Add all ingredients to a large sauce pan and stir to combine. Bring to boil over high heat.
2. Once the mixture comes to a boil, continue to boil and stir for five minutes. Stir continuously and do not leave the mixture unattended.
3. Next, turn off the heat, but leave the sauce pan on the burner. Allow the mixture to steep and cool for 1 hour.
4. After the hour has passed, pour the mixture through cheesecloth to drain and to remove all the berry seeds and/or pulp.
5. Transfer to a sterile bottle or jar. Keep refrigerated.
6. To use, pour approximately  $\frac{1}{4}$  of a cup of the syrup into a large drinking glass. Add ice and pour in  $1\frac{1}{2}$  cups of cold water. Stir and enjoy!

## Notes:

Depending on how flavourful you want your drink a serving size is about  $\frac{1}{4}$  cup mixed with  $1\frac{1}{2}$  cups of water.

*This recipe has been Tried & Tested by Janette Loble, it was from [www.lordbyronskitchen.com](http://www.lordbyronskitchen.com) Janette says it's nice with sparkling water or tonic and maybe even a drop of gin! Janette made her cordial using red & white currants, raspberries and strawberries.*

