



BLACKCURRANT CORDIAL

Ingredients:

- 500g blackcurrants
- 300gm brown caster sugar
- 300ml water

Method:

1. Place sugar and water in pan
2. Heat to dissolve sugar
3. Add the blackcurrants
4. Gently simmer until blackcurrants are completely softened (30 mins approx..)
5. Strain through a metal sieve
6. Bottle in sterilised jars.

Will keep for up to a month.

If you wish to keep for longer, return juice to heat at step 5. Add the juice of two lemons and boil to reduce to a thicker syrup before bottling.

