

# Lilly Pilly Cordial

Adapted from a recipe by Jackie French at  
[www.jackiefrench.com](http://www.jackiefrench.com)

large and medium saucepan  
citrus juicer and zester  
cutting board and knife  
measuring cups and spoons  
potato masher or large spoon  
large fine sieve  
funnel  
5 to 6 1-cup lidded glass bottles

## Do this

## with these ingredients

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| 1. <b>Wash</b> and <b>freeze</b> overnight | 3 cups just ripe <b>lilly pilly berries</b> |
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| 2. <b>Add</b> the frozen berries to the large saucepan with | 4 cups <b>water</b><br>juice of 2 medium <b>lemons</b> (~ $\frac{1}{3}$ cup)<br>2 cups <b>sugar</b> OR 1 cup <b>honey or maple syrup</b><br>1 tsp <b>tartaric acid</b> OR thick zest of 1 <b>lemon</b> |
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| 3. <b>Bring to the boil</b> while crushing the lilly pillies with the potato masher or spoon. |  |
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| 4. <b>Boil</b> for 10 minutes while you sterilise the glass bottles with boiling water. |  |
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| 5. Carefully <b>pour</b> the boiled lilly pilly mixture through the sieve into the medium saucepan and <b>press</b> out as much juice from the lilly pillies as you can. |  |
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| 6. Using the funnel, <b>pour</b> the cordial into the sterilised bottles. |  |
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| 7. <b>Store</b> in the fridge and use within one month. |  |
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