Lemon or lime cordial

Ingredients

- 6 large limes (or 8 small lemons)
- 1.5kg (3lb) sugar
- 4 cups boiling water
- 1 tablespoon citric or tartaric acid

Method:

Finely grate the lemon or lime rind, taking care not to include any of the pith. Squeeze the juice from the lemon limes and set aside.

Combine the lime rind, citric or tartaric acid, sugar and boiling water and mix well to dissolve the sugar. Add the reserved lime juice and mix through. Leave to stand until the mixture is cool (or overnight). Strain the mixture through a fine sieve (line the sieve with muslin if desired).

Pour into sterilised bottles and seal.