

# Lilac Cordial



Capture the heady smell of spring's lilac blossoms with this cordial recipe. Serve it diluted with sparkling water, try it in lemonade, pour it over ice cream, or add it to a glass of kombucha or champagne! Can be stored in the refrigerator or freezer.

*Yields approx. 6 cups*

Prep time: 30 minutes + 5 days

## Ingredients

20 flower heads, with flowers stripped from the stems (only the flowers are edible)

2 lemons, sliced

6 cups water

4 cups sugar

1 ¼ c. fresh lemon juice  
or 5 teaspoons citric acid



## Directions

Place the stripped flowers and sliced lemons in a glass container large enough to accommodate 2 litres of liquid.

Pour the sugar and water into a medium sized pot and bring to a boil. Once the sugar is dissolved, let cool so that the liquid is not too hot for the glass container. Add fresh lemon juice or citric acid.

Pour the sugary water over the flowers and lemon slices and seal immediately. Store in a dark and cool place for 5 days, gently shaking the mixture each day.

After 5 days, strain the liquid through a mesh sieve and discard flowers and lemon slices. Store in refrigerator in glass jars or freeze in an appropriate container.