

LEMON MYRTLE CORDIAL

Ingredients

Quantities can be varied

TO MAKE --→	4 litres	2 litres	1 litre
Lemon Myrtle leaves	5 – 10 cups	3 – 5 cups	3 cups
Water	4 litres (14 cups)	2 litres (7 cups)	1 litre (3 ½ cups)
Sugar	1-2 cups	½ to 1 cup	¼ to ½ cup
Citric Acid	2-4 tsp	1-2 tsp	½ to 1 tsp
Lemon Rind - optional	½ cup	¼ cup	1 tblsp
Mint Leaves – optional	10-20 leaves	5-10 leaves	2-5 leaves

METHOD

Lemon Myrtle is another name for ***Backhousia citriodora***.

Use low quantities of Sugar and Citric Acid to start. They can be added at the end to suit your taste. Citric acid is needed to balance the sweetness with a little sourness. The cordial will taste bland without citric acid.



- Remove leaves from branches / twigs
- Place water in saucepan
- If using Lemon Rind and Mint
 - Add all ingredients to water except Lemon Myrtle leaves
 - Bring to boil and simmer for a few minutes
 - Remove rind and mint leaves
- Add Lemon Myrtle leaves and simmer for a minute or two.
- Strain liquid into a suitable sized container
- If the cordial is too sweet, add some water
- Cool and serve with ice cubes

