

Honey lemon cordial

You will need:-

- 1 large lemon
- 30g tartaric acid
(about 4 tsps)
- 500g honey
(one 1lb jar)
- water
- lemon squeezer
- stirring spoon
- mixing jug (1 litre capacity)
- funnel
- bottle to store the juice you make

What to do:-

1. First wash your hands.
2. Remove the metal lid from the honey and warm in the microwave for 1 minute using the 450W setting. This should make it runny enough to pour into the mixing jug. It is important not to over heat (keep below 70 deg.C) as this spoils the flavour of the honey.
3. Cut the lemon in half, remove the juice using the squeezer and add the juice to the honey.
4. Add the tartaric acid and lukewarm water to fill the jug to about 3cm from the top. This should leave room for you to stir well until everything is dissolved. You may need to warm it a little more by heating in the microwave at 450W for no more than another minute.
5. Now use a funnel to pour it into the bottle and fill up with cold water.
6. To use, dilute with water or soda water and store in a refrigerator
7. Make a label for the bottle giving the name, how it should be used and stored, and the date that you made it.