

Red Christmas Cordial

If you want a bright red cordial, get yourself about 250g – 350g of blueberries – frozen if absolutely necessary or cranberries or raspberries or home-grown mulberries, or even lillypillies if you were sensible enough to plant a lillypilly tree about five years ago. (Lillypillies make the best jam or cordial I've ever tried).

Taste the fruit first - if it tastes like old cardboard you need more fruit to get a decent flavour.

You'll need:

- 250gm – 350gm of chosen fruit
- 2 cups water
- 1 cup lime or lemon juice
- 2 tsp tartaric acid

Method:

Boil the sugar and water for 10 minutes.

Add the fruit and juice, simmer five minutes.

Take off the heat, squish well with a spoon, strain, add the tartaric acid, bottle and store in the fridge for up to two weeks.

Makes about two bottles of cordial.

(Actually I keep homemade cordial for a lot longer than two weeks this way but if your family friends and neighbours all drop dead from drinking it you can't blame me.)

Note: Do remember that if it starts to bubble change color or grow interesting fungi, it's really only useful as a kid's zoology project.