

RASPBERRY CORDIAL



INGREDIENTS

ONE LITRE (4-6 OZ BOXES OF
FROZEN RASPBERRIES)

ONE CUP WATER

3 TABLESPOONS OF LEMON
JUICE

1 CUP OF SUGAR OR HONEY

TONIC WATER OR SODA WATER
TO MIX

TIME

OVERNIGHT RECIPE

DIRECTIONS

MASH RASPBERRIES IN BOWL.

COVER AND REFRIGERATE
OVERNIGHT.

UNCOVER RASPBERRIES AND
POUR THROUGH SIEVE INTO
LARGE BOWL OR JUG. USE
WOODEN SPOON TO HELP
SPEED UP THE PROCESS.

BRING RASPBERRY JUICE TO
BOIL.

ADD HONEY OR SUGAR TO
TASTE.

BOIL 3 MORE MINUTES.

ALLOW LIQUID TO COOL
POUR 1/3 JUICE PER GLASS,
ADD 2/3 SODA WATER OR
TONIC WATER.

ADD LEMON TO PRESERVE.

NOTES

THIS DRINK WAS MADE POPULAR IN MORE RECENT YEARS BY A CERTAIN ANNE WITH AN "E". CORDIAL WOULD HAVE BEEN CONSIDERED A VERY SPECIAL TREAT IN EDWARDIAN TIMES, BECAUSE IT COULD ONLY BE MADE WHEN RASPBERRIES WERE IN SEASON.

RASPBERRY CORDIAL IS MADE FROM CONCENTRATED FRUIT SYRUP WHICH IS THEN DILUTED WITH SODA WATER BEFORE SERVING. LEMON JUICE WAS ADDED AS A NATURAL PRESERVATIVE AND FRESH RASPBERRIES WOULD HAVE BEEN USED, BUT FROZEN ONES WORK JUST AS WELL.

