

GARDEN TO TABLE

RECIPE: GRAPEFRUIT CORDIAL (recipe from Cuisine Magazine)

VOLUNTEER NOTES:

What to collect	Ingredients
measuring cups and spoons liquid measure heavy based saucepan brush to clean grapefruit sieve clean bottles grater grapefruit squeezer	4 grapefruit 2 cups sugar 250 ml water 1 teaspoon citric acid 1 teaspoon tartaric acid
1. Scrub the grapefruit clean. 2. Grate the zest of the grapefruit and place in a saucepan with the remaining ingredients. 3. Heat over a medium heat until the water is boiling and the sugar has dissolved. 4. Squeeze the grapefruit juice (there should be around 500 ml) and add to the sugar mix. Strain. 5. Place in clean bottles and refrigerate. 6. Makes about 700 ml. 7. To serve mix together 1 part cordial with 3 parts soda or water and plenty of ice.	