

## Nettle Cordial Recipe



### Ingredients

- 200g freshly picked nettle tops
- 1kg granulated sugar
- 40g citric acid (1 tsp of citric acid = 4 tbsp lemon juice).
- 500ml water
- Sterile glass bottles with tops, either screw or cork

### Instructions

Collect, wash and spin dry in a salad spinner 200g of nettle tops.

Weigh out 1kg of granulated sugar

Measure out 40g of citric acid. Citric acid can often be found in health shops or home brewing shops.

Add the granulated sugar, citric acid and water to a large saucepan, and heat the mixture until it reaches 60 degrees C, then remove from the heat.

Now add the Nettle leaves, and stir well so that they get covered with the liquid, then cover and leave for a week. Make sure that you stir your Nettle Cordial mixture daily.

After a week is up, sterilise your bottles, then strain the liquid through a sieve or colander and bottle.

My batch lasted about 4 weeks.

After opening a bottle, make sure that you refrigerate your Nettle Cordial