



# Week Eighteen

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## LET'S DRINK TO SPRING !!!!

We Are all looking forward to spring bursting into life and perhaps the ending of severe restrictions and the at least partial return to some semblance of normality.

Here are a few ideas for drinks for you to make to welcome in spring.

### Lemon Cordial

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(from our What's the CWA Cooking Now? cookbook)

***Juice 6 large lemons***

***4 cups sugar***

***Grated rind of 3 lemons***

***1 tablespoon citric acid***

***2 teaspoon Epsom salts***

***900 ml boiling water***

Place all ingredients into a saucepan. Stir over a low hear until sugar has dissolved. When cook, bottle and store in the refrigerator. Dilute with water for drinking.

### Fruit Punch

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(from our What's the CWA Cooking Now? cookbook)

Juice of 3 oranges and a little rind

***3 lemons plus a little lemon rind***

***1 cup sugar***

***1 cup lime cordial***

***1.8Litres water***

***mint for decoration***

***3 bottles dry ginger ale***

***3 bottles lemonade***

Combine juices, rind, lime cordial and water and let stand for 1 hour. Before serving, add dry ginger ale and lemonade. Garnish with mint and chopped strawberries.



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## Coffee Syrup

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(from our What's the CWA Cooking Now? cookbook)- for iced coffee

In a saucepan, combine 1 cup water, 3 cups sugar and 1/3 cup instant coffee. Stir over a low heat until sugar dissolves. Cool and put into screw top jars. Store in the refrigerator.

To serve—put a little syrup in a glass, top with milk and icecream for iced coffee, or whizz these ingredients in a food processor or milkshake maker to make a thickshake.

## Rhubarb Champagne !!

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(from our Well Preserved Cookbook)

*4 1/2 litres water*

*3 1/2 cups sugar*

*11 tablespoons white vinegar*

*3 1/2 cups chopped rhubarb*

*1 chopped lemon*

Mix all ingredients together in a large pan. Let the mixture stand for 48 hours. Strain and put into sterilised bottles with screw top lids. Allow “champagne” to mature for at least 2 weeks before using.

From experience, it is recommended that you do not store this in the bottom of a cupboard inside the house, in case it “blows”. Store out in a shed.

**Remember, that although this is delicious on a hot day with soda water or lemonade added, it is an alcoholic drink and treat it as you would any other alcoholic beverage when consuming.**