Ginger & Kaffir Lime Cordial

**Fresh from the garden:** ginger, kaffir lime leaves, lime

### Ingredients:
- 2 cups sugar
- ½ cup water
- 8 cm knob ginger, peeled and chopped
- 2–4 kaffir lime leaves, crushed
- 3 teaspoons cream of tartar
- peel from 1 lemon*
- peel from 1 lime*
- 8–10 lemons (or enough for 1 cup freshly squeezed lemon juice), juiced
- 4–5 limes (or enough for ½ cup freshly squeezed lime juice), juiced

### Equipment:
- measuring cup
- tea towel
- chopping board
- cook’s knife
- small knife
- citrus juicer
- zester
- medium saucepan
- fine sieve
- 1 L sterilised bottle

### What to do:
1. Combine sugar, water, ginger, lime leaves, cream of tartar, lime and lemon peel in a medium saucepan and bring to the boil, stirring occasionally, until the sugar has dissolved (about 5 minutes).
2. Add lemon and lime juice and return to a boil.
3. Strain the mixture through a fine sieve into a clean bottle, and let cool.
4. Keep refrigerated for up to 2 weeks.

*When removing peel from citrus, avoid as much of the pith as possible.