**Ingredients**

20 elderflower heads   
1 sliced lemon  
2 tsp of citric acid (ask at your chemist)  
1.5 kg (3.5 lbs) of sugar  
1.2 ltr (2.5 pints) boiling water

**Method**

Boil a kettle for the water.

Fill a bowl or small bucket with all the other ingredients.

Pour the water over the other ingredients and stir until the sugar has dissolved. Skin the surface of the water to get rid of the scum that can arise. Cover with a cloth (mine has a pillow case over it).

Stir twice a day for five days.

Strain though a fine sieve though a fine sieve or through muslin cloth and decant into sterile screw topped bottles. Refrigerate.

As with other cordials dilute with 5 parts water to serve .  Experiment with it and add it to some of your favourite spirits. It is really nice as a gin mixer.