

Pineapple Cordial



Ingredients:

Skins from one pineapple
1 full pineapple
2 limes

4 cups white sugar
4 cups boiling water
2 trays of water ice cubes

Method:

1. Boil jug for water
2. Collect pineapple skins from the dessert group
3. Chop pineapple skins, pineapple and lime and place in a pot
4. Add boiling water and boil for 5 minutes, mashing fruit while cooking
5. Strain mixture through a sieve into a large bowl – careful it is hot!
6. Return strained liquids to pot
7. Mash fruit in sieve to remove maximum flavour, returning any liquid to pot.
8. Discard fruit pulp
9. Add sugar to pot, return to boil until sugar has dissolved
10. Remove from heat and stir constantly to cool for about 5 minutes
11. Equally divide syrup between 2 large drinks buckets
12. Add 3Lt of water to each bucket
13. Place a tray of ice cubes in each bucket
14. Serve equal portions into 32 cups.