



Lime-ade

INGREDIENTS

- 300g sugar
- 200ml Lime Juice
- 1650ml soda water
- 750ml boiling water



Serves: 10



Prep Time: 5 min



Cooking Time: 10 min

METHOD

1. Place sugar in a mixing bowl and pour 750ml of boiling water over the sugar. Stir until the sugar has dissolved.
2. Add the Lime juice.
3. Place syrup into a storage bottle and place in the fridge to cool.
4. To serve, pour a small amount of syrup into a glass (less than you would use to make up cordial) and fill the glass with soda water and some ice cubes.
5. Enjoy!

Note: You can adjust the sugar to suit your preference of sweetness.



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