



# Orange-ade

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## INGREDIENTS

- 200g sugar
- 4 Oranges
- 750ml water (boiling)
- 1650 ml soda water



Serves: 10



Prep Time: 10 min +  
Left over night



Cooking Time: 10 min

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## METHOD

1. Peel Orange rind into strips. Squeeze juice from oranges into a jug, cover and store in the fridge.
2. Place the sugar in a mixing bowl, stir in the orange rind, cover with plastic wrap and leave overnight in the fridge.
3. Add boiling water to sugar and rind, stir until sugar has dissolved and then add Orange juice.
4. Strain syrup into a storage bottle, allow to cool and then store in the fridge.
5. 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 ice cubes.
6. Enjoy!

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



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