

Lemon and Ginger Cordial Base

From the Teas.co.uk wiki

A lemon and ginger cordial earns its place in the fridge by doing several jobs: a warming hot cup in winter, a sharp ginger soda in summer, the base for a hot toddy, even a quick glaze for salmon or a stir-fry. Boiling the fresh ginger first, then a strong covered steep, gives it a proper kick.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Lemon and Ginger Cordial Base recipe. Canonical: <https://teas.co.uk/recipes/cocktails/lemon-and-ginger-cordial-base/>*

It uses Teapigs Lemon and Ginger, a pure caffeine-free infusion. Fifteen minutes, and it makes about 500ml.

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