

A Recipe From *tikkido*

Cornish Shrub Cordial

<https://tikkido.com/blog/Cornish-shrub-recipe>

Cornish Shrub Recipe:

- 1 bottle of brandy (standard 70cl size)
- 3 cups sugar
- zest of 5 oranges and 3 lemons
- 2 cups freshly squeezed orange juice
- 1 cup freshly squeezed lemon juice
- two cinnamon sticks
- 6 cloves
- 1/4 teaspoon freshly grated nutmeg
- The seeds from 5 cardamom pods
- 1/4 cup of rock samphire (optional, see notes below)

Instructions:

1. Zest citrus and place in a large, closable glass container. Add spices and herbs/rock samphire.
2. If rock samphire is not available, substitute with flat-leaf parsley and a pinch of salt.
3. Cover with entire bottle of brandy.
4. Add citrus juices and sugar, and stir to dissolve the sugar.
5. Close lid to prevent evaporation, and let sit for a week in a cool, dark place, stirring occasionally.
6. After a week, strain and store liquid in glass bottles.

