

Elderflower Champagne

A refreshing drink to be enjoyed chilled with ice on a hot summer's day.

Ingredients

- 4 large heads of elderflowers (picked on a sunny July day)
- 1 ½ lbs. granulated sugar
- 2 pints boiling water
- 6 pints cold water
- Juice and rind of 2 large lemons
- 2 tablespoons white wine vinegar

Method

1. Do not wash the elderflowers but remove any insects and the thick stalks.
2. Put the sugar in a very large bowl and cover with two pints of boiling water.
3. Stir until the sugar has dissolved.
4. Then add six pints of cold water, the rind and juice of the lemons, the vinegar, and the elder flowers.
5. Stir well.
6. Cover, and leave covered for 48 hours, stirring occasionally.
7. Strain through a fine sieve into clean beer bottles with pop off plastic caps.
8. Leave an inch gap at the top of each bottle and seal.
9. Store in a cool place to mature, the champagne will be ready to drink in six weeks.

*Courtesy of "Favourite Farmhouse Recipes", compiled by Carole Gregory
and published by J. Salmon Ltd.*