



# Cordial Recipes

**cor'dial** (kôr'jəl) *n.* **1**, (UK) an intensely flavored, aromatic syrup made with fresh plants.  
**2**, a stimulating beverage or medicine.

## Vinaigrette

1/4 C St. Steve's Cordial of your choice  
1/4 C light salad oil of your choice  
2 T vinegar (white wine or apple cider)  
1 tsp spicy brown mustard  
1/4 tsp salt  
1/8 tsp pepper

Combine ingredients and whisk  
(or put in a pint-sized mason jar or empty cordial bottle and shake).

## Asian Ginger Dressing

1/4 C St. Steve's Ginger Cordial  
1/4 C light salad oil of your choice  
2 T balsamic vinegar  
1 T sesame oil  
1 T soy sauce  
1 tsp spicy brown mustard  
1/4 tsp salt  
1/8 tsp pepper



## Ginger Peanut Sauce

1/3 C peanut butter  
1/4 C St. Steve's Ginger Cordial  
2 T vinegar  
2 tsp sesame oil

Combine ingredients in a microwave-safe dish, microwave for 1 minute, stirring well after 30 seconds. Add water and stir if a thinner consistency is desired.

## Sweet & Sour Sauce

1/3 C St. Steve's Ginger Cordial  
1/3 C white vinegar  
1/3 C brown sugar  
1 T ketchup  
2 T soy sauce  
1 1/2 T cornstarch

Combine ingredients in a saucepan over medium high heat. Stir constantly until sauce comes to a boil and thickens.

## Roasted Roots

Drizzle roasted root veggies with St. Steve's Cordial of your choice for last few minutes of baking. Ginger works well, as do any of our herbal cordials!



## Ginger Scones

3 C flour  
3/4 C sugar  
1 tsp baking powder  
1 tsp baking soda  
1 tsp salt  
1/2 C butter  
3/4 C buttermilk  
2 T St. Steve's Ginger Cordial  
1-2 oz Candied Ginger  
Option 1: 1/2 C golden raisins  
            1 T lemon zest  
Option 2: 1 golden delicious apple  
            1/2 C pecans

Preheat oven to 400 F. In a large bowl, combine first 5 ingredients, and cut in cold butter until mixture resembles coarse crumbs. Stir in chopped candied ginger, and either raisins and lemon zest or chopped apple and pecans. Add buttermilk & cordial, mixing briefly - don't over-mix! On parchment-lined baking sheet, divide into two balls, flattening them into 1-inch thick, 6-inch wide rounds. Slice each round into 6-8 wedges, sprinkle with coarse sugar, and separate wedges by an inch or so. Bake 15-18 minutes. Makes 12-16 scones.

# Decadent Whipped Cream



Add some cordial to heavy cream before whipping for a tasty dessert topping!



## Chamomile Scones

3 C flour  
3/4 C sugar  
1 tsp baking powder  
1 tsp baking soda  
1 tsp salt  
1/2 C butter  
3/4 C buttermilk  
2 T St. Steve's Chamomile Cordial  
1 golden delicious apple  
1/2 C pecans  
- Glaze -  
1 tsp softened butter  
1/2 C powdered sugar  
2-4 T St. Steve's Chamomile Cordial

Preheat oven to 400 F. In a large bowl, combine first 5 ingredients, and cut in cold butter until mixture resembles coarse crumbs. Stir in chopped apple and pecans. Add buttermilk & cordial, mixing briefly - don't over-mix! On parchment-lined baking sheet, divide into two balls, flattening them into 1-inch thick, 6-inch wide rounds. Slice each round into 6-8 wedges and separate wedges by an inch or so. Bake 15-18 minutes. Mixe glaze ingredients, adding cordial to desired consistency. Drizzle with glaze while warm. Makes 12-16 scones.

# Ginger Pear Coffee Cake

2 C flour  
1/4 C sugar  
1 T baking powder  
1 tsp salt  
1/3 C butter  
1 egg  
1 C milk  
2 T St. Steve's Ginger Cordial  
1-2 pears (or apples), cut up

Topping:  
1/2 C sugar  
1/2 C chopped nuts  
1 tsp cinnamon  
1 tsp ginger  
1 tsp nutmeg  
2 T St. Steve's Ginger Cordial

Preheat oven to 425 F. In a large bowl, mix dry ingredients together, cut in cold butter until mixture resembles coarse crumbs. Stir in pears. Add egg, milk, and ginger cordial to form batter. Mix topping ingredients together, and add about half of the topping to the batter, folding in slightly. Put batter in a 9x9 or 7x11 greased pan, sprinkle remaining topping on top of batter. Bake 15-20 minutes.



## Mulled Cider

Pour 1-2 T St. Steve's Spiced Elderberry Cordial into a glass (or mug, if you want it hot). Top up with fresh apple cider. Serve cold or microwave for a minute to enjoy it hot!

## Elderberry “Chai”

Pour 2 T St. Steve’s Spiced Elderberry Cordial into a mug. Top up with milk. Microwave for a minute or so to desired temp, stir, and enjoy!



## Blueberry Elderflower Coffee Cake

2 C flour  
1 C sugar  
2 tsp baking powder  
1 tsp salt  
1/2 C butter  
2 eggs  
2/3 C milk  
4 T St. Steve’s Elderflower Cordial,  
divided  
1 C blueberries (fresh or frozen)  
1/2 C chopped nuts

Preheat oven to 350 F. Put blueberries in a small oven-safe bowl into the oven while it preheats. In a large bowl, mix dry ingredients together, cut in cold butter until mixture resembles coarse crumbs. IMPORTANT: Set aside 3/4 C of this mixture for topping! Whisk together eggs, milk, and 2 T cordial, and add to dry mixture in bowl. Mix and pour into greased 9x13 pan. Remove berries from oven, mash, and stir in remaining 2 T cordial. Pour over batter, swirling into batter with fork or spatula. Stir nuts into reserved dry mixture, and sprinkle on top. Bake 25-30 minutes.

## Elderflower Lemonade

2 T St. Steve's Elderflower Cordial  
Water to taste  
Lemon wedge  
Ice

Fill glass with ice, squeeze lemon wedge into glass and add to glass. Add cordial, and top off with cold water. You can try this with any flavor of cordial!

## Soda Your Way

Pour 1-3 T of your favorite flavor of St. Steve's Cordials into a tall glass with ice. Top with sparkling water, stir, and enjoy!

If you have a soda stream or other carbonated water maker, play around with all of our cordials to make your own custom sodas.



## Hot Cordial Tea

Pour 1-2 T of your favorite flavor of St. Steve's Cordials into a mug, top up with boiling water, and enjoy!

## Water Bottle Booster

Add a splash of your favorite flavor of St. Steve's Cordials to your water bottle for a refreshing, low-calorie drink.

## Using St. Steve's Cordials in Cocktails...

Cordials are essentially simple syrups made with fresh herbal ingredients for wonderful flavor and to preserve the health benefits of those fresh ingredients. They also contain citric acid as a preservative.

This means you can try them in many traditional cocktail recipes, just keep in mind that anywhere a simple syrup is called for you can substitute cordial, and then reduce the acid in the recipe (generally either lemon or lime juice) to taste. You can also use cordials in place of a liqueur, though you won't need as much cordial since it has a more concentrated flavor - just add extra of the base spirit.

Have you found a great way to use our cordials? We'd love to hear about it! Just send us an email with your recipe (and a photo if you have one...), and we may feature you on our website or social media!



### Make Your Own Liqueurs

Any of St. Steve's Cordials can be made into a liqueur! Just combine equal parts cordial, distilled water, and everclear in a clean bottle, and invert to mix.

### Hot Toddy

Pour 1-2 T of your favorite flavor St. Steve's Cordial into a mug. Top up with hot water, and add whiskey or rum to taste for a delicious hot drink!



## Cran-Rosemary Marguerita

1/4 C Tequila  
1 T cointreau or tripple sec  
1 T lemon juice  
1 T cranberry juice  
1 T St. Steve's Rosemary Cordial

Fill glass with ice. Add ingredients, stir, and enjoy.

For a frozen version, put all ingredients in blender with ice, blend, and pour into glass. Makes 1 drink.

## Elderflower Martini

1/4 C vodka  
1 T lime juice  
1 T dry vermouth  
2 T St. Steve's Elderflower Cordial

Shake in a cocktail shaker with ice, strain into a martini glass, and garnish with a lime wheel. Makes 1 drink.



## Lavender Lemonade Mojito

6-8 sprigs mint  
1/4 C lemon juice  
1/4 C Lavender Cordial  
1/2 C light rum  
1 can Chamomile Sparkling Water

Muddle mint with ice and cordial. Add rum, and stir until combined. Strain into two pint glasses with ice. Top with sparkling water, stir, and garnish with a mint sprig.

## Michigan Mint Julep

1/4 C bourbon whiskey  
1 T St. Steve's Peppermint Cordial  
Mint for garnish

Shake cordial  
and whiskey in  
cocktail shaker  
with ice, pour into  
glass over ice,  
garnish with mint.  
Makes 1 drink.



## Green Walnut Mai Tai

1/4 C golden rum (or 2 T each of white  
and spiced rum)  
1 1/2 T cointreau or tripple sec  
1 T lime juice  
1 T St. Steve's Green Walnut Cordial

Pour all ingredients into cocktail shaker  
and shake with ice. Strain into a chilled  
old fashioned glass and garnish with mint  
sprig or lime wheel.



## Elderflower Gin & Tonic

2 T Gin of your choice, preferably a citrusy one  
2 T St. Steve's Elderflower Cordial  
Carbonated water - or - St. Steve's Elderflower Sparkling Water

Fill glass with  
ice, add rest  
and stir.

# Michigan Mule

2 T vodka  
2 T St. Steve's Ginger Cordial  
1 T lime juice  
carbonated water or St. Steve's Ginger  
Sparkling Water

Shake vodka, cordial, and lime juice in cocktail shaker with ice, strain into mule cup full of ice and top with carbonated water or ginger sparkling water, garnish with mint.



## Elderberry Mimosa

St. Steve's Spiced Elderberry Cordial  
Orange Juice  
Dry Sparkling Wine

Pour 1 T St. Steve's Spiced Elderberry Cordial into a champagne flute. Add equal parts sparkling wine and orange juice. Enjoy!

For a non-alcohol version, replace the sparkling wine with St. Steve's Sparkling Water or Soda of your choice!

## Florida Vacation

2 T vodka  
2 T peach schnapps  
1 T St. Steve's Elderflower Cordial  
Orange Juice

Fill glass with ice. Add first three ingredients, then top up with orange juice and stir.



# Fresh Herbs and Their Common Uses...

Our cordials are hand-crafted in small batches from fresh ingredients grown on our farm in west Michigan. We've listed some of the common uses for these ingredients below. This list is not meant as a health claim for our products.

Basil - calming, kidney & liver health

Bay Laurel - heart health, digestion, inflammation

Blueberries - heart health, kidneys & urinary health, antioxidants

Chamomile - sleep, anxiety, diabetes

Dandelion & Nettle - urinary health, cholesterol, hypertension, liver health

Elderberries & Elderflowers - immune system, colds, flu, anti

Fennel - libido, digestion, hormone balance, heart health, lactation

Ginger - digestive issues, pain, inflammation

Green Walnut - heart disease, reduce pain, swelling, and mucous

Hazelnut - brain health, high in micro-nutrients

Lavender - anxiety, depression, improves sleep, headaches

Lilac - digestion, eye health, calming

Marigold - digestion, blood circulation, inflammation, cramps

Peppermint - stress headaches, congestion, digestion

Pineapple Sage - depression, anxiety, hypertension

Rosemary - blood sugar, mood & memory, eye health

Spice Bush - stimulant, fever, gas, health tonic

Thyme - inflammation, respiratory, ageing, PMS

Wild Bergamot - colds, fever, headaches, digestion