#### Free Flow Botanicals

# **ELDERBERRY IMMUNITY TONIC**

A Classic Remedy for Cold & Flu Season



## **INGREDIENTS**

- 4 cups dried elderberries (or 8 cups fresh elderberries)
- 16 cups purified or distilled water
- 4 pieces fresh ginger, smashed (about 1 inch each)
- 0.5 cup dried rose petals
- Honey (raw preferred)
- High proof alcohol (e.g. brandy, vodka)
- Optional: 0.25 cup astragalus root, 3-4 Reishi mushroom slices

Note: You can add or swap different herbs and ingredients, including dried orange peel, a cinnamon stick, or dried cloves.

### **PREP TIME**

- Prep | 10 m
- Cook | 5-6 hours
- Ready in | 7-8 hours

#### **DIRECTIONS**

- Combine all ingredients except honey and brandy in a large pot.
- Bring to a slow boil, then reduce to low heat while stirring occasionally.
- Decoct or simmer until liquid has reduced to about half the original volume.
- Turn off heat and allow mixture to cool to a warm temperature (i.e. warm to the touch).
- Using a fine mesh strainer, strain out the liquid well, making sure to remove as much liquid from herbal mixture as possible.
- Discard or compost used herbal mixture.
- Measure volume of mixture and add honey at a 1:4 ratio of honey to sweeten. For example, add 2 cups of honey to 8 cups of mixture. Note: raw honey should never be added to a hot mixture, as this will degrade its beneficial enzymes.
- Measure final volume of mixture with honey
- Add 1 fl oz alcohol for every cup of mixture to preserve (e.g. 8 fl oz brandy to 8 cups of mixture).
- Label, bottle, and store in the fridge for up to 12 months.
- To use: adults, take 1 tablespoon per day to keep immune system strong, or 2-4 tablespoons a few times daily at the first onset of sickness (i.e. colds or flu).

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