

# HOMEMADE SIMPLE SYRUP

This sweet mixture can be added to almost anything – tea, mixed drinks, glaze for meat / fish / poultry, pour over pancakes or cover a cake!

Use any flavors you have sitting around your house that you need to use up – especially items that might have bumps, bruises, or are nearing the end of their life. A few items that often go to waste but could be used for this delicious syrup are:

**Mangos**

**Peaches**

**Citrus – orange, lemon, lime, grapefruit**

**Berries – Strawberries, blueberries, raspberries, blackberries**

**Herbs – sage, rosemary basil, thyme, dill (great as a meat glaze!)**

**Flowers – violets, roses**



## INGREDIENTS

1 cup granulated **sugar**

1 cup **water**

Any type of **flavoring** listed above  
(mix and match!)

**YIELD** 1-1.5 CUPS

**PREP** 5 MIN

**COOK** 10 MIN

## DIRECTIONS

- 1 Prepare flavored ingredients: muddle fleshy items (strawberries, mangos, peaches); juice and peel citrus; wash and separate leaves /petals from stems.
- 2 In a saucepan over medium heat, add the water and sugar and bring to a gentle boil, stirring occasionally or until the sugar has fully dissolved.
- 3 Reduce heat and stir in flavor items. Cover and simmer for 5 minutes, stirring occasionally.
- 4 Remove from heat and allow to cool and infuse for 2 hours.
- 5 Strain liquid.
- 6 Store in airtight jar, can be kept in the refrigerator, good for 1-2 weeks.