## 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** 

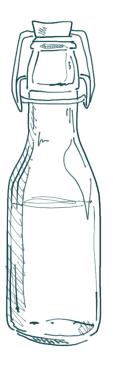
**Peaches** 

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** YIELD 1-1.5 CUPS

1 cup water

Any type of flavoring listed above

(mix and match!)

PREP 5 MIN

COOK 10 MIN

## **DIRECTIONS**

- Prepare flavored ingredients: muddle fleshy items (strawberries, mangos, peaches); juice and peel citrus; wash and separate leaves /petals from stems.
- 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.
- Reduce heat and stir in flavor items. Cover and simmer for 5 minutes, stirring occasionally.
- Remove from heat and allow to cool and infuse for 2 hours.
- Strain liquid.
- Store in airtight jar, can be kept in the refrigerator, good for 1-2 weeks.