



HERB-INFUSED SIMPLE SYRUP

Infusing simple syrups is a great way to add interest to cocktails, sparkling water and other drinks. This recipe makes 1 cup. Scale up for larger quantities.

INGREDIENTS

- 1 cup water
- 1 cup sugar
- Fresh herbs of your choice, rinsed. Choose one herb per batch. E.g.:
 - Basil (5 sprigs or 1.5 oz)
 - Rosemary (4 sprigs or .5 oz)
 - Mint (1 handful or 1.5 oz)
 - Thyme (6 sprigs or .5 oz)

DIRECTIONS

1. In a small saucepan, bring the water and sugar to a boil.
2. Continue whisking till sugar is dissolved.
3. Add your herb of choice and let boil for 60 seconds.
4. Remove from heat and let the herbs steep for about 30 minutes as the syrup cools.
5. Use a slotted spoon to remove the herbs from the syrup.
6. Pour the cooled syrup through a fine mesh strainer or multiple layers of cheesecloth into a glass bottle or jar.
7. Store refrigerated in a tightly sealed jar.

