

Happy Hour: Simple Syrups

The same iced tea, lemonade, soda water or cocktail can get boring after a while. The addition of simple syrups can add extra flavor to your favorite drinks and utilize the fruits and herbs at the farmer's market or in your back yard. Also, the syrup dissolves in cold drinks with little effort... stirring is so last summer.

“Simple” simple syrup

- 1 ½ cups of water
- 1 cup sugar

In a heavy saucepan, bring the sugar and water to a boil. Reduce heat and simmer until the mixture reduces by 25%

Cool and bottle. Mixture can be kept in the refrigerator for up to a month.

Flavored simple syrup

- 1 ½ cups of water
- 1 cup sugar
- 2 cups of berries
- OR 2 limes, lemons or oranges, halved (rind and all)
- OR 1 cup of herbs (mint leaves, basil leaves, or thyme) roughly chopped

Bring sugar, water and desired flavoring to a boil. Reduce heat and simmer until mixture is reduced by 25%.

Let mixture cool. Strain mixture to remove seeds, herbs, etc. Can be kept in the refrigerator for up to a month.

Shop This Recipe at the Market:

Harvest Valley, Clarion River Organics, Sandhill Berries

