



Herb-Infused Simple Syrup

INGREDIENTS :

- 1 cup water
- ¼ - 1 cup sugar (The traditional recipe calls for a cup of sugar; use less if mixing with something sweet such as lemonade.)
- 1 cup fresh herbs of choice

DIRECTIONS :

Pick herbs of choice, wash and put in a clear glass jar with a wide mouth.

Boil water. When the water comes to a boil, slowly add sugar, mixing to create the syrup.

Pour over herbs. Let sit for at least 30 minutes.

Strain liquid, discarding herbs. Put the resulting simple syrup in a clean jar and store in a refrigerator for up to 2 weeks.

Suggested Herbs

Here at Lucille's Garden we have successfully grown and used the following herbs to create some delicious simple syrups:

- Lavender
- Mint
- Tulsi
- Sage
- Basil
- Rosemary
- Chamomile



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