



Simple Syrup

makes 3 cups

2 cups water

2 cups sugar

Combine 2 cups sugar and 2 cups water in a small saucepan and stir the mixture over medium-high heat until sugar has dissolved {3-5minutes}. Remove from heat and let cool completely. Transfer to a glass container and refrigerate.

Strawberry-Simple Syrup

makes 3 cups

2 cups water

2 cups sugar

16 ounces fresh/frozen strawberries

Add strawberries to water and sugar mixture, bring to a boil, reduce heat, and simmer for 10 minutes and skim foam from top if necessary. Strain and discard strawberries. Let cool completely. Pour into glass container and store in refrigerator for up to 2 weeks.