



Rosemary Simple Syrup

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Easy

Servings

40 mins

Description

This rosemary simple syrup is a sweet herbal syrup with the essence of a Mediterranean summer. Stir into lemonade, flavor a cocktail, glaze a cake, or churn it into a sorbet. So refreshing.

Ingredients

— - 1 cup water - 1 cup white sugar - ¼ cup rosemary leaves

Instructions

1. Combine water
2. sugar
3. and rosemary leaves in a small saucepan. Bring to a boil
4. stirring until sugar dissolves. Simmer for 1 minute. Remove from heat and let syrup steep for 30 minutes. Pour syrup into a sterilized glass jar through a mesh strainer to remove rosemary leaves; let cool. Cook's Note: Store simple syrup in the glass jar with a tight-fitting lid in the refrigerator for up to 1 month.