



Lemon Verbena Simple Syrup

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Easy

Servings

45 mins

Description

This intensely fragrant lemon verbena syrup features citrus floral and woody notes making it a perfect flavor booster for cocktails mocktails and sorbets Your kitchen is going to smell amazing Store the sealed jar in the refrigerator for up to one month

Ingredients

— - 1 cup water - 1 cup white sugar - ¼ cup fresh lemon verbena leaves

Instructions

1. Combine water
2. sugar
3. and lemon verbena leaves in a small saucepan. Bring to a boil
4. stirring until sugar dissolves. Simmer for 1 minute. Remove from the heat and let syrup steep for 30 minutes. Pour syrup through a mesh strainer into a sterilized glass jar to remove lemon verbena leaves; let cool.