

NEW DEAL DISTILLERY

HOUSE-MADE SIMPLE SYRUP

newdealdistillery.com

Named simple syrup because of how easy it is to make.. Be creative by adding your own flavorings after boiling the sugar and water together, and letting it sit a bit before straining into a pretty glass jar. Some of our favorites: bruised mint leaves, split whole vanilla beans, citrus peel, grated nutmeg.

Ingredients:

1 cup	granulated sugar
1 cup	water
1-2 Tbsp	flavorings of your choice
1	glass jar

Directions:

1. In medium saucepan, combine sugar and water
2. Bring to boil, stirring until sugar is dissolved.
3. Remove from heat and stir in desired flavorings. Allow to sit for 30 minutes to cool
4. Strain syrup into glass jar. May be stored in refrigerator for two weeks.

