

Simple Syrup

Swick

Makes 1 1/2 cups | Active Time: 5 minutes | Total Time: 15 minutes

Chef's Notes

Simple syrup is the way to go when you want to add some sweetness to a any cocktail, as granulated sugar does not melt easily in cold drinks. Try it in a Mojito or a Gin Fizz Lemonade

With simple syrup you can make as small or as large a batch as you like, just measure out equal parts sugar and water. Once cooled store it in the refrigerator in a well sealed bottle indefinitely.

Step 1: Measuring the Ingredients

- 1 cup white sugar (granulated)
 - 1 cup water
- To start, measure out the sugar and water.

Step 2: Making the Syrup

Using a medium saucepan, add the sugar and then the pour the water over top. Stir the sugar and water over medium heat until the sugar dissolves. Increase the heat and bring to a gentle boil. Reduce the heat to medium and simmer for 2 or 3 minutes to make sure the sugar is fully dissolved.

Step 3: Cooling the Syrup

Once done, transfer the syrup to a measuring cup or bowl and chill completely before using.

This simple syrup can be made well in advance. Once cooled, cover and keep in the refrigerator.