

Syrup Recipes Collection



SYRUPS - I

LEMONGRASS-GINGER SYRUP

16 gr – 2 lemongrass stalks -approx.
20 gr ginger – peeled and cut
2 cups of water
2 tbsp Honey- the amount depend on the desired sweetness

In a saucepan simmer for 45 min. water, lemongrass, and ginger
Remove from the heat
Add the honey and stir
Steep everything for 6-8 hours

GINGER-JALAPENO SYRUP

4 cups water
4 cups sugar
1 piece 2-inch piece ginger, peeled and thinly sliced
1 jalapeño, stemmed, seeded and chopped

Combine water and sugar in a pot and boil over medium-high heat.
Once boiling, remove from heat and stir in ginger and jalapeno.
Let syrup steep for at least 30 minutes, tasting often to achieve desired flavor.
Strain syrup.
Discard the pepper and ginger
Let it cool.

PASSION FRUIT FOAM – another way in which the syrup can be used

1 cup passion fruit puree, thinned with water
1 cup ginger-jalapeno syrup
1 sheet gelatin
Soak gelatin sheet in ice water until soft and pliable.
Combine puree and simple syrup in a pot and warm over medium-low heat.
Add gelatin and stir until dissolved.
Remove pot from heat.
Add warm mixture to a whipped cream canister and refrigerate until well chilled.
Charge canister with 1 or 2 N20 chargers, depending on the size of the canister.
Imbibe magazine May, 2009

GINGER-INFUSED SYRUP

2 cups sugar,
1 cup of water
1 inch piece of peeled ginger root
½ lime – peeled and squeezed, keep the green peeled skin

Combine water and finely chopped ginger in a small saucepan over high heat, stirring constantly.

Allow mixture to boil and reduce heat to low

Add the lime peels and the juice

Simmer for about an hour, stirring occasionally

Let cool and strain out ginger.

Will keep refrigerated for up to 2 weeks.

BERRY BASE IDEAS

1 cup of sugar
1 cup of water
1/2 cup of lemon verbena leaves
2 pints of fresh blueberries or blackberries as an option
ice cubes
Soda water

Combine sugar, water and lemon verbena leaves in small saucepan.

Bring to boil, then reduce the heat and simmer for 5 min..

Remove from the heat

Remove the lemon verbena leaves

let the syrup cool down

Put the berries in the blender until the fruit makes a thick pulp

Strain the berries with fine-mesh strainer

Add the verbena syrup to the blueberry juice and stir well

This is the base for the soda

Refrigerate for up to a week

Serving ratio is 1:3

Flavor combinations:

apricot – rosemary
watermelon – kaffir lime leaves
lychee – lemongrass
blueberry – lemongrass
blueberry – lavender
cherry – sage
strawberry – basil
peach – mint

Café de Olla

3 cups water
4 whole cloves
1 stick whole cinnamon (preferably Mexican cinnamon)
1/2 a fresh orange, unpeeled
2 pieces star anise
2 oz. Piloncillo or 2 Tbsp. packed brown sugar
3-4 Tbsp. ground coffee (medium grind)

Pour water into a 2-quart saucepan
Add cloves, cinnamon, orange, star anise and piloncillo or brown sugar.
Simmer for 7 minutes.
Add the coffee
Simmer for 1 minute, then turn off the heat.
Allow the mixture to steep for 5 minutes.
Remove the orange and whole spices, then strain the Café de Olla into a serving pot.
Serve hot, makes enough for 4 servings.
At this point you can add some alcohol. If desired- - Kahlua
Piloncillo - a raw form of pure cane sugar, used in Mexican cooking, not processed, similar to molasses

<https://www.mexicoinmykitchen.com/cafe-de-olla-recipe/#wprm-recipe-container-3011> was used as a base for this recipe.

CARAMELIZED HONEY & LAVENDER SYRUP

10 oz mild flavored honey
1 dash sea salt
1 pinch freshly cracked black peppercorns
5 sprigs fresh lavender
5 oz boiling water
Superfine sugar for dusting
Combine honey, salt and pepper in a saucepan over medium-low heat.
When the honey starts bubble - approx. 5 min. add the lavender and remove from the heat.
Add the water and stir slowly.
Let it sit for 10 min and after that remove the lavender. Let the lavender dry on oiled cooling rack. Dust with superfine sugar before garnishing.
Imbibe magazine July, 2010

CHAI SYRUP

Toast 6 cardamom pods and 1 Tbsp. of fennel seed in a saucepan until aromatic. Steep spices in 3 cups of hot water for 5 minutes with 1 tsp. of black tea leaves. Strain the leaves and spices out of the mixture and discard. Combine the steeped liquid with 3 cups of sugar. Stir to combine. Store in the refrigerator for up to 2 weeks.
Ashwin Vilku, Saffron, New Orleans

CINNAMON SYRUP

1 cup of sugar

1 cup of water

4 cinnamon sticks

Cook over low heat in a small pot for 5 to 7 minutes

Allow to cool

Strain out the cinnamon sticks and store in an airtight container for up to two weeks.

Imbibe magazine July, 2010

FIVE-SPICE HONEY SYRUP

18 oz. honey

6 oz. water

4 whole star anise

20 whole cloves

6 Cinnamon sticks

5 cracked whole nutmegs

12 allspice berries

Toast spices lightly in a skillet. When spices become aromatic, add water and honey, then simmer for 10 minutes on medium heat to extract spice oils.

Strain into a clean glass container while still warm. (It will thicken too much to strain easily if allowed to cool.)

Keeps refrigerated for three weeks. Josh Harris, 15 Romolo and Bon Vivants, San Francisco

FIG—THYME Cordial with Gin

1 liter gin
25—30 fresh Black Mission figs, roughly chopped
1 bunch fresh thyme
1 cup agave nectar

Combine gin and figs in a clean glass jar, and infuse for about a week. On the last day of infusing, add the thyme. Strain through a chinois and stir in agave nectar. Keeps refrigerated for three weeks.

Jonny R., Absinthe Brasserie, San Francisco

GRAPEFRUIT CORDIAL

360 ml (1 1/2 cups) fresh ruby red grapefruit juice, strained (zest grapefruit before juicing)
120 ml (1/2 cup) fresh lemon juice, strained
150 g (3/4 cup) cane sugar

Grapefruit zest (minimize any of the white pith)

Combine the juices and sugar in a deep pan. Set over low heat and bring slowly just to the point of boiling, uncovered, stirring frequently.

When it just comes to a low boil, remove from heat. Allow to rest for a few minutes and add the zest to steep in the cordial.

Stir this several times while steeping for 10 minutes.

The essential oils and real grapefruit flavor will be imparted into the cordial.

Remove the zest and allow to cool, uncovered, then transfer to covered container and store

in refrigerator. The cordial will last for months.

GRENADINE

2 cups water

2 cups sugar

2 pomegranates, seeded

Bring the water to a simmer in a saucepan

Add the sugar and stir to dissolve.

Add the pomegranate seeds and simmer over low heat for 30 to 45 minutes until most of the color has been extracted out of the seeds.

Allow to cool before straining/bottling. At which time you can add a shot or two of vodka to help as a preservative.

MartiniPlace.com

HOMEMADE GRENADINE

8 oz. pomegranate juice

1 cup superfine or baker's sugar

2 oz. pomegranate molasses (available at most Asian markets)

1-3 tsp. orange flower water, optional

1 oz. vodka, optional

Mix pomegranate juice and sugar in a bottle or jar and shake until sugar is dissolved. Add the pomegranate molasses and shake well (it will dissolve faster if the juice is at room temperature); the molasses thickens and sweetens the syrup while lending a deeper, fruitier flavor. For an added flavor dimension, mix in a little orange flower water to taste. You can also add an ounce of vodka or grain alcohol as a preservative. Refrigerate and use within 2 weeks. You can freeze any extra for future use.

HERBAL INFUSION

1 chamomile tea bag
1 cup fresh herbs, such as spearmint,
lemon thyme and pineapple sage
1 cup boiling water
1 cup sugar

Bring the water to boil with all the spices
Add the tea
Simmer for 10 min
Add the sugar couple minute prior to finish, just get dissolved.
Double strain and refrigerate.

LIQUID POPCORN

4 cups water
1/4 cup sugar
2 tsp. salt
5 cups popcorn

Bring the water, sugar and salt to a boil in a small saucepan over medium heat.
Add the popcorn and simmer for 5 minutes.
Strain through cheesecloth, pushing gently on the popcorn to push out most of the liquid.
Discard the kernels, chill the liquid and remove any excess fat.
Refrigerate.
Taste like caramel.
Todd Appel, 2011

LAVENDER SYRUP

1 cup fine granulated sugar

1/4 cup dried lavender (see note)

2 ounces rose water.

Bring 1 cup water to a boil and add all ingredients. Reduce heat and simmer, stirring occasionally, until sugar dissolves, about 5 minutes. Let cool and strain through a sieve. Syrup will keep in the refrigerator, tightly covered in a glass jar, about 2 weeks.

Yield: Enough syrup for about 12 cocktails.

Note: Buy lavender grown for culinary use, preferably organic

Buzz Permalink Published: August 18, 2009
Adapted from The Girl & the Fig, Sonoma, Calif.

MINT SYRUP

1 bunch mint

2 cups sugar

1 cup water

Place all ingredients in a small saucepan and stir to combine. Bring to a gentle boil over medium-high heat. Reduce the heat and simmer until the sugar is completely dissolved and the syrup is slightly thickened, about 5 minutes. Remove from the heat and let cool. When cool, remove the mint with a fine-mesh sieve. Transfer the syrup to a container with a tight-fitting lid, cover, and refrigerate until ready to use.

ORGEAT SYRUP

300gr blanched whole almonds
100gr white almond powder
2 liters mineral water
About 3kg white sugar
Rose water to taste
Orange flower water
Bitter almond extract

Roughly chop the whole almonds.

Pour 400gr of caster sugar in a large pot.

Add the chopped almonds and the ground almonds.

Add 2 liters/quarts mineral water and bring to a boil.

Leave to rest for 12 hours.

Strain through a cheesecloth.

Prepare a large bowl, the rest of the sugar and a kitchen scale. Heat syrup bottles by pouring boiling water into them.

Weight the strained liquid.

Add 700gr caster sugar for every 500gr of strained liquid. Put the pot on a low flame and heat carefully to dissolve sugar.

If you are not careful and let the syrup boil, first the pot will spill over a sticky almond-sugar mixture . Then the sugar will burn and your syrup might not dissolve anymore.

Please be careful. Some people recommend not heating more than 40C°.

Leave to cool before adding the extra flavorings if you like them. A few drops of bitter almond extract, rose water and orange water. If you add while the syrup is hot, their flavor might evaporate.

<http://FXcuisine.com/default.asp?Display=26>

PEPPERCORN-INFUSED ORGEAT

Combine:

1 bottle- 16.5-oz of Trader Tiki's orgeat or make the orgeat at home

20 whole black peppercorns

12 twists cracked pepper from of a pepper grinder in a saucepan.

Simmer for 10 minutes

Strain

Andrew Bohrer, Mistral Kitchen, Seattle,
adapted from The Savoy Cocktail Book

BLACK PEPPER SYRUP

Combine:

¼ cup black lightly cracked peppercorns

1 cup of boiling water

1 cup sugar

Stir until dissolved.

Steep for 24 hours before straining out the peppercorns

Joshua Pearson, Sepia, Chicago
Imbibe magazine, May, 2010

SAFFRON SYRUP

Combine 1 cup of water,

1 cup of granulated sugar

1 tsp. of saffron in a small saucepan,

Bring mixture to a boil,

Stir to dissolve the sugar.

Remove from heat and chill before using

Darren Creely, Calé Nell, Portland, Oregon

SPICED HONEY SYRUP

1 cup water

1 cup honey

4 cinnamon sticks

15 cloves

2-5 cardamom pods

1 whole star anise

Combine ingredients in saucepan and simmer over medium-heat for 15-20 minutes.

Allow to cool and strain into a clean glass container.

Keep refrigerated.

Miles Macquarrie, Leon's Full Service, Atlanta

SAGE AND JUNIPER

1 cup sugar

1 cup water

5 fresh sage leaves

10 juniper berries - you can use dried ones as well

Heat ingredients in a saucepan until sugar dissolves.

Remove from the heat and let it sit for 10 minutes.

Strain into a glass container.

Keeps refrigerated for up to a month.

Imbibe magazine Nov, 2009

TARRAGON SYRUP

1 cup water
2 cups sugar
1 ½ tsp tarragon

Boil the water
Add tarragon
Simmer for 5 minutes
Add the sugar to dissolve it
Remove it from the heat and let infuse for 30 min
Refrigerate

Imbibe Magazine Recipes

APRICOT SYRUP

Fresh or dried, apricots add subtle stone-fruit flavor to cocktails, or try it splashed into a glass of iced tea.

2 cups granulated sugar
2 cups water

6 pitted and quartered fresh apricots (or substitute 6 oz. dried apricots)

Combine sugar and water in a small saucepan over medium-low heat. Add apricots and let simmer slowly, stirring occasionally, for 20-30 minutes. Strain into a clean jar and refrigerate 24 hours before using. Cover and keep refrigerated for up to 2 weeks.

J.R. Mocanu, Merchant, Madison, Wisconsin

BALSAMIC VINEGAR SYRUP

¼ cup balsamic vinegar
¼ cup simple syrup

Combine vinegar and simple syrup in a saucepan over medium-high heat. Bring just to a boil, reduce heat to medium-low and let simmer for 1 minute, stirring occasionally.
Remove from heat and let cool completely.
Strain into a clean jar, cover and keep refrigerated for up to 1 month.

Jerry Slater, Atlanta

BURNT ORANGE-PEPPERCORN SYRUP

1 ¼ cups granulated sugar
Water
1 Tbsp. green peppercorns, whole
3 long peppers
1 Tbsp. Szechuan peppercorns
½ star anise
12 allspice berries, whole
1 cup fresh orange juice
The zest of 3 oranges

In a medium saucepan, wet sugar with just enough water to cover. Bring to a boil and caramelize to a deep amber caramel (it will smoke slightly). Turn off the heat and add the spices. Swirl for about 30 seconds, then add the orange juice and zest (it will seize and then boil like mad). Stir over low heat until the caramel has unseized. Strain into a clean glass jar and keep refrigerated for up to 2 weeks.

Travis Fourmont, [Roast Detroit](#)

CARDAMON SYRUP

2 cups granulated sugar

2 cups of water

6 cracked black cardamom pods (or substitute 3 drops of black cardamom essential oil)

Simmer all ingredients in a small saucepan over medium heat until sugar is dissolved. Let cool to room temperature and fine strain into a clean glass bottle. Cover and keep refrigerated for up to 2 months.

Scott Beattie, Calistoga, California

CELERY SYRUP

1 cup granulated sugar

1 cup water

1 cup diced celery

Combine all ingredients in a small saucepan over medium heat. Simmer for 5 minutes, let cool to room temperature and then strain into a clean glass jar. Cover and keep refrigerated for up to 2 weeks.

Brian Dressel, Midnight Cowboy, Austin, Texas

CHERRY SYRUP

Fresh cherry season goes by in a flash, but thankfully this syrup only relies on the juice, which is readily available year-round in bottle form.

1 oz. glycerin

8 oz. water

1 oz. cherry bark

4 oz. cherry juice

1 ¼ cups sugar

Mix the glycerin with 4 ounces of water, add to the bark and let steep for 24 hours. Strain the liquid into a glass jar. Cover the bark with 4 ounces of warm water, and let steep for 1 hour. Strain this liquid into the jar with the liquid from the first steep. Add cherry juice and additional water as need to measure 12 ounces of liquid. Add sugar and stir until dissolved.

Adapted from [Fix the Pumps](#) by Darcy O'Neil

CHOCOLATE SYRUP

1 oz. unsweetened cocoa powder

3 cups granulated sugar

2 cups water

¾ tsp. vanilla extract

½ drop cinnamon oil (optional)

Combine cocoa powder, sugar and water in a large saucepan and bring to a boil over medium-high heat, while stirring. Continue stirring and let boil for three minutes. Let cool to room temperature, then add vanilla and cinnamon oil, if using. Stir to combine and funnel into a clean glass jar. Cover and keep refrigerated for up to 1 month.

Adapted from [Fix the Pumps](#) by Darcy O'Neil

CINNAMON SYRUP

1 cup granulated sugar

1 cup water

4 cinnamon sticks, broken into large pieces

½ tsp vanilla extract

Bring all ingredients to a boil over medium heat. Reduce heat to medium-low and let simmer for 8-10 minutes until sugar has dissolved, stirring frequently. Remove from heat and let cool.

Discard cinnamon sticks after 3 hours, strain and add vanilla. Pour into a clean glass jar and cover. Store refrigerated for up to 2 weeks.

CLOVE SYRUP

1 cup unrefined sugar

1 cup water

⅓ cup whole cloves

In a small saucepan over medium heat, combine all the ingredients and bring close to a boil, stirring constantly, then reduce heat to low and simmer for 20 minutes, stirring occasionally. Let cool at room temperature and strain into a clean bottle. Cover and keep refrigerated for up to 2 weeks.

Tiny Bubbles by Kate Simon. Published by Chronicle Books

DIJON SYRUP

1 cup honey

4 heaping Tbsp. Dijon mustard

$\frac{3}{4}$ tsp. sweet smoked paprika

1 oz. hot water

Combine all ingredients and whisk thoroughly to incorporate. Cover and keep refrigerated for up to 2 weeks. Brian Dressel, Midnight Cowboy, Austin, Texas

DONN'S MIX SYRUP

3 cinnamon sticks, crushed

1 cup sugar

1 cup water

Fresh grapefruit juice

Create an infused simple syrup by heating cinnamon sticks, sugar and water. Bring to a boil, stirring until sugar is dissolved. Simmer for 2 minutes, then remove from heat and let sit for at least 2 hours before straining into a clean glass bottle. To finish making the mix, add 1 part of the syrup to 2 parts fresh grapefruit juice. Cover and keep refrigerated for up to 2 weeks.

by Jeff Berry

FALERNUM

1½ cups blanched almonds, preferably with the skin removed, coarsely chopped (slivered almonds are fine if you can't find whole ones)

½ cup peeled, roughly chopped ginger

1 Tbsp. whole cloves

1 Tbsp. whole allspice

4 star anise pods

Zest of 1 lime

1 quart white sugar

2 quarts filtered water

Over-proof rum

Place almonds in a large glass jar, cover with 1 quart of water and seal. Let sit, shaking occasionally, for 30 minutes. Strain the almonds, discarding the water and washing out the jar.

STEP 2

Roughly chop the almonds, place them back in the jar, cover with the remaining 1 quart of water and seal. Let sit, shaking occasionally for 4 hours or place in the refrigerator overnight.

STEP 3

Place the cloves, allspice and star anise in a large saucepan over medium heat, tossing frequently. After one minute, add the contents of the jar to the saucepan.

STEP 4

Add ginger and sugar to saucepan, stirring continuously.

When mixture nears a boil, reduce heat to low and let simmer for 15 minutes, stirring frequently. Meanwhile, clean the emptied glass jar.

STEP 5

Remove from heat and let cool. Once cool, add the lime zest and stir.

STEP 6

Pour the contents back into the cleaned glass jar, seal and refrigerate overnight or for at least 8 hours.

STEP 7

Strain through a double layer of cheesecloth into a large measuring cup. For every 5 ounces of syrup, add 1 ounce of rum. Stir well to integrate. Distribute into fresh bottles, cap and refrigerate. Will keep for up to 2 weeks.

PAUL CLARKE'S FALERNUM #9

2 tablespoons blanched, slivered almonds
40 whole cloves, crushed
3/4 Cup (6 ounces) white rum
9 medium limes - finely grated zest with no traces of white pith
1 (3-inch piece) fresh ginger, peeled and julienned
1 1/2 cups plus 2 tablespoons superfine sugar
3/4 cup plus 1 tablespoon warm water
3 tablespoons fresh lime juice, strained
1/4 teaspoon almond extract

Toast the almonds and cloves in a small, dry frying pan over medium heat until the almonds are golden and the cloves are aromatic, about 5 minutes.

Remove from heat to cool slightly, about 3 minutes.

Place cloves, almonds, rum, lime zest, and ginger in a 2-cup nonreactive container with a tight-fitting lid. Cover, shake to combine, and let mixture sit for 24 hours at room temperature.

Combine sugar and water in a 1-quart container with a tight-fitting lid. Cover and shake until all the sugar has dissolved and the mixture looks clear, about 5 minutes - (By not heating the sugar-water mixture, the simple syrup will be less dense and crisper than a cooked syrup.) You should have 1 3/4 cups; set aside.

After 24 hours, strain the rum mixture through a moistened cheesecloth or several layers of paper towels set in a fine mesh strainer over a small bowl.

Taking care not to rip the cloth or paper towels, press the solids against the strainer to extract all the liquid. Discard the solids.

Add the strained liquid, lime juice, and almond extract to the reserved simple syrup. Shake until combined. Keep refrigerated for up to 1 month.

12/18/2010

FASSIONOLA SYRUP

Created by Donn Beach in 1930s, the original recipe is unknown. What is known though is that it taste more like Hawaiian fruit punch and one of the ingredients always present in the different recipes is the Passion fruit. Syrups were very important part of the tiki drinks, and many tiki bars were making house syrups with proprietary formulas. Feel free to experiment.

2 oz passion fruit juice

2 oz papaya juice

2 oz guava juice

4 oz pineapple juice

1 oz orange juice

1 oz cup tart cherry juice.

2.5 grams Citric acid

½ cup dried hibiscus flowers or use hibiscus tea bags

4 cups white sugar

How to:

In a saucepan combine all of the ingredients except for the fresh pineapple juice.

Bring the syrup to a simmer, then remove from the heat and cool.

After the syrup has fully cooled, whisk in the fresh pineapple juice.

The syrup will keep for up to one month in a refrigerator.

•The recipe is based on a recipe by Dillon Mafit, it was posted on <https://www.thrillist.com/how-to/how-to-make-fassionola-the-lost-tiki-ingredient>

Second recipe

Mix equal parts:

raspberry syrup or jam and grenadine, add a few drops of orange flower water.

Try with home made grenadine, and skip the store bought artificial one.

Third Recipe

Similar to the first recipe

1 cup strawberries

½ cup blueberries

½ cup passion fruit pulp

¼ cup fresh pineapple juice

¼ cup mango juice

¼ cup water

1 cup sugar

½ cup dry hibiscus flowers or 2 hibiscus tea bag

How to:

Cut strawberries and put them in a small saucepan, add blueberries and muddle them.

Scoop out the flesh and the seeds from the Passion fruit and add them to the saucepan.

Pour in mango juice, water, sugar, and tea, not the pineapple – will be added later.

Simmer for about 20 minutes, don't boil unless you after syrup reduction.

Remove from heat, let it cool and add the fresh pineapple juice.

Stir, fine strain, and refrigerate.

Adapted from: <https://moodypantry.com/blog/fassionola-syrup-recipe>

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Fourth Recipe

Make reduction of Hawaiian fruit punch to about of the volume.

Fifth Recipe

Simmer POG juice (passion fruit, orange, and guava juices) until you get thick syrup reduction.

- substitute guava with mango juice, if hard to find guava juice.

FENNEL SYRUP

3 cups water

3 cups sugar

4 cups chopped fennel (bulbs and tops)

1 thin slice ginger

Add the water and sugar to a medium-sized pot on medium-high heat. Once the sugar dissolves, add the chopped fennel and ginger, then stir occasionally. As the liquid begins to turn color and the fennel become soft, remove from the heat and cover. When the mixture cools, strain it through a tea strainer into a bottle and refrigerate for up to 2 weeks. Yields approximately 1 quart.

Marshall Minaya, [Valerie](#), New York City

FIVE-SPICE SYRUP

½ cup granulated sugar

1 cup water

1 Tbsp. honey

2 Tbsp. star anise

1 Tbsp. fennel seed

1 Tbsp. Szechuan peppercorns

½ Tbsp. whole cloves

1 cinnamon stick, broken into pieces

Add spices to a small, dry saucepan and heat over medium-high heat until fragrant, about 3-4 minutes. Add remaining ingredients and bring to a simmer. Simmer for 5 minutes, turn off heat and steep for an hour. Strain in a bottle, cover and keep refrigerated for up to 2 weeks.

GINGERBREAD SYRUP

1 tsp. ground nutmeg
1 Tbsp. ground cinnamon
½ tsp. ground allspice
1 liter water
500 ml. sugar
500 ml. molasses

Toast spices in a dry saucepan for 3 minutes over medium-high heat, until aromatic. Add water, sugar and molasses and cook heat until sugar has dissolved and mixture is thick and syrupy. Cool, then pour through a fine mesh strainer to remove graininess of spices. Cover and keep refrigerated for up to 2 weeks.

Justin Tisdale, Market, Vancouver, B.C.

MOLASSES SYRUP

2 cups granulated sugar
2 Tbsp. mild molasses
1 cup hot water

Combine all ingredients and stir until sugar is fully dissolved. Cover and keep refrigerated for up to 2 weeks.

Martin Cate, San Francisc

PINE SYRUP

1 handful conifer tips or needles, roughly copped

1 cup boiling water

1 cup granulate sugar

Tools: glass container, strainer

Place the conifer in a heat-proof ceramic or glass container. Pour boiling water over and cover. Let steep for at least 30 minutes and up to 24 hours. Strain through a fine-mesh strainer into a saucepan; discard the solids. Add the sugar. Bring to a simmer over medium-low heat, stirring to dissolve the sugar. Simmer for another minute. Remove from the heat and let cool. Store in the refrigerator for up to 1 month.

Emily Han's Wild Cocktails and Drinks

PINEAPPLE SYRUP

You can buy bottled pineapple syrup, but it's easy to make excellent fresh syrup at home.

4 cups cane sugar

2 cups water

1 small pineapple

In a bowl or 2-quart jar, combine sugar with water and stir. Skin and cube a small pineapple and add the fruit to the sugar mixture. Let stand for 24 hours. Remove the pineapple cubes, lightly pressing them with a hand juicer or other method to squeeze some juice into the mixture. Stir to dissolve any residual sugar and pour the resulting syrup through a tea strainer or cheesecloth-lined funnel into a 1.5-liter bottle. Add a small dash of spirits (any distillate of at least 80-proof) as a preservative. Keep refrigerated for up to a month.

RASPBERRY SYRUP

2 cups of demerara sugar

1 cup of water

1 cup raspberries (fresh or frozen)

Stir sugar and water over low heat until sugar has dissolved. Add raspberries stirring until the berries form a pulp. Strain into a jar and refrigerate. Over time, the pectin will rise to the surface and can be skimmed off.

Adapted by David Wondrich from an 1863 recipe by Jerry Thomas

SAGE-JUNIPER SYRUP

1 cup sugar

1 cup water

5 fresh sage leaves

10 juniper berries (dried ones are available at many gourmet groceries)

Heat ingredients in a saucepan until sugar dissolves. Remove from heat and let sit 10 minutes, then strain into a clean glass container. Keeps refrigerated for up to a month.

STRAWBERRY SYRUP

1 cup strawberries,

1 cup granulated sugar

1 cup water

Place strawberries in a heat-proof bowl. In a saucepan, combine 1 sugar with water. Heat and stir until the sugar is dissolved. Pour hot syrup over the strawberries and let sit for 6 hours, stirring occasionally. Strain into a clean jar (reserve the strawberries for cocktail garnishes or for topping pancakes or ice cream), cover and keep refrigerated for up to 1 week.

Joy Richard, Boston

STRAWBERRY-THYME SYRUP

5 cups superfine sugar

1 quart water

1 lb. fresh strawberries

1/3 oz. fresh thyme

Put all the ingredients in a wide saucepan over medium heat. Bring to a boil, then reduce the heat and simmer for 10 to 15 minutes, uncovered, until the fruit is soft and falling apart. Do not stir. Remove from the heat and pass the mixture through a fine-mesh strainer into a clean, heatproof container. Leave to cool, then chill or freeze.

Chiltern Firehouse

TARRAGON SYRUP

1 cup simple syrup(1:1), hot

2 fresh tarragon sprigs

Steep tarragon sprigs in hot simple syrup for 15 minutes. Strain into a clean jar, cover and keep refrigerated for up to 2 weeks.

Bryan Dayton, OAK at Fourteenth, Boulder, Colorado

THYME SYRUP

1/2 cup granulated sugar

1/2 cup water

4 fresh thyme sprigs

Combine sugar, water and thyme in a small saucepan over medium heat. Bring to a simmer and stir frequently until sugar dissolves. Let cool to room temperature and strain into a clean glass jar or bottle. Cover and refrigerate for up to 2 weeks.

Julie Wallach, New York City

VANILLA SYRUP

1 cup granulated sugar

1 cup water

1 vanilla bean, split

Tools: small saucepan, wooden spoon, strainer, lidded glass jar

Combine sugar and water in a small saucepan over medium heat and stir until sugar dissolves. Remove from heat, add vanilla bean and let cool to room temperature. Strain into a clean glass jar (alternatively you may leave the vanilla bean in the syrup for a more potent vanilla flavor), cover and keep refrigerated for up to 2 weeks.

If using vanilla extract, simply combine the water, sugar, and extract, about 1 tbsp, in a jar and stir until the sugar has dissolved. Store in a covered container in the refrigerator.

SYRUPS - II

ALMOND MILK

1 cup raw almonds (soaked overnight in cool water // or 1-2 hours in very hot water)

5 cups filtered water (less to thicken, more to thin)

1 pinch sea salt

2 whole dates or sweetener of choice

1 tsp vanilla extract or vanilla bean – for flavor

2 Tbsp cocoa powder - for chocolate flavor

1/2 cup berries - for berry flavor

How to:

Add soaked almonds, water, salt, and any other additional flavors.

Blend until creamy and smooth. Keep it running for at least 1-2 minutes so you get the most out of your almonds.

Strain using a cheese cloth bag. Lay a clean dish towel over a mixing bowl, pour over the almond milk, carefully gather the corners, and lift up.

Then squeeze until all of the liquid is extracted. Discard pulp, or save for adding to baked goods (especially crackers).

Transfer milk to a jar or covered bottle and refrigerate. Will keep for up to 4-5 days.

Shake well before drinking, as it tends to separate.

Recipe by: <https://champagne-tastes.com/honeysuckle-simple-syrup/>

BASIL JALAPENO SYRUP

2 cups water

2 cups sugar

1 jalapeño pepper, seeded and chopped

1 bunch fresh basil seeds

Combine water and sugar in a pot and boil it. Remove from heat and stir in basil and jalapeno.

Let syrup steep for about an hour. Fine strain the syrup. Discard the basil and ginger. Let it cool and refrigerate.

BLUEBERRY-MINT SYRUP

1 bunch mint

½ cup blueberries

2 cups sugar

1 cup water

How to:

Place blueberries in all a small saucepan and muddle. Add the rest and stir to combine. Bring to a gentle boil over medium-high heat. Reduce the heat and simmer until the sugar is completely dissolved and the syrup is slightly thickened, about 5 -10 minutes. Remove from the heat and let cool. When cool, remove the mint with a fine-mesh sieve. Transfer the syrup to a container with a tight-fitting lid, cover, and refrigerate until ready to use.

BUBBLE GUM

16 pieces Double Bubble bubblegum - cut

17 oz vodka

How to:

In large airtight container, combine bubblegum and vodka. Seal and allow to infuse, stirring every 6 hours, for 24 hours. Pour vodka through fine mesh strainer, discarding bubble gum. Refrigerate.

Drink suggestions: Bubble gum sour, Bubble gum Cosmo, Bubble gum- crème de cacao - banana.

Butterfly Pea Flower Syrup

1 cup sugar

1 cup water

1/4 cup butterfly pea flowers

How to:

Butterfly pea flowers have a very mild (near-nonexistent) flavor, so you can use a lot or a little, what will change most is the depth of the hue.

Moodymixologist.com

CARDAMOM-GINGER SYRUP

1 cup granulated sugar

1 cup water

6 cracked black cardamom pods (or substitute 3 drops of black cardamom essential oil)

1 inch chopped ginger

Bring all ingredients to a boil over medium heat. Reduce heat to medium-low and let simmer for 8-10 minutes until sugar has dissolved, stirring frequently. Remove from heat and let cool.

Strain into a clean glass jar and cover. Store refrigerated for up to 2 weeks.

EARL GREY-LAVENDER SYRUP

2:1 ratio of loose-leaf Earl Grey tea and dried lavender.

Steeped with 1 vanilla bean in hot water for 10 minutes. Strain the liquid, then add equal parts of cane sugar and allow to cool. Bottle and keep in refrigerator for up to 2 weeks.

Recipe by: Derek Walker, [Ema](#), Chicago

ELDERFLOWER SYRUP

2 1/2kg white sugar , either granulated or caster

2 unwaxed lemons - Pare the zest from the lemons using a potato peeler, then slice the lemons

20 fresh elderflower heads, stalks trimmed

85g citric acid

1.5 L water

How to:

1. Put the sugar and water into a large saucepan. Once the sugar has dissolved, bring the pan of syrup to the boil, then turn off the heat.
2. Fill a washing up bowl with cold water. Give the flowers a gentle swish around to loosen any dirt or bugs.
3. Lift flowers out, gently shake and transfer to the syrup along with the lemons, zest and citric acid, then stir well. Cover the pan and leave to infuse for 24 hrs.
4. Line a colander with a clean tea towel, then sit it over a large bowl or pan.
5. Ladle in the syrup – let it drip slowly through. Discard the bits left in the towel. Use a funnel and a ladle to fill sterilized bottles (run glass bottles through the dishwasher, or wash well with soapy water).
6. Rinse, then leave to dry in a low oven). The cordial is ready to drink straight away and will keep in the fridge for up to 6 weeks. Or freeze it in plastic containers or ice cube trays and defrost as needed.
7. Recipe by: <https://www.bbcgoodfood.com/recipes/homemade-elderflower-cordial>

Note:

While elderflower is typically found to be safe for consumption, the leaves, twigs, and roots are toxic and can lead to the build up of poisonous cyanide in the body. Note: All but the black elderberries are toxic when eaten raw, so should be cooked prior to use. However, even the black variety should be cooked prior to use due to the risk of nausea and other gastrointestinal complaints.

According to: <https://www.herbwisdom.com/herb-elderflower.html>

GINGER-MINT SYRUP

2 cups sugar,
1 cup of water
1-inch piece of peeled ginger root
1 cup of mint leaves
½ lime – peeled and squeezed, keep the green peeled skin

Combine water, finely chopped ginger, and mint in a small saucepan over high heat stirring constantly.

Allow mixture to boil and reduce heat to low. Add the sugar, lime peels and the juice.

Simmer for about an hour, stirring occasionally. Let cool and strain out ginger.

Will keep refrigerated for up to 2 weeks.

GREEN APPLE CARDAMON SYRUP

1 cup sugar
1 cup water
1 ½ cups chopped green apple
4 green cardamom pods, lightly crushed

Use a rolling pin or the bottom of a heavy jar to lightly crush your cardamom pods. This will help release the flavor into the syrup. Combine the water and sugar in a small saucepan and heat on medium, stirring frequently, until the sugar has dissolved. Add the apples and the cardamom and reduce to a simmer. Cook until the apples begin to break down and the syrup is flavorful. Remove from heat and let cool. Strain through a fine mesh strainer and store in a covered container in the refrigerator.

Moodymixologist.com

GINGER SYRUP

2 cups washed and chopped ginger – use blender

2 cups of sugar

6 cups of water

Place sugar, ginger, and water in a large pot. Bring to boil then reduce to medium heat and cook for about an hour, until it looks like rich syrup. Double strain and refrigerate.

HARVEST SYRUP

1/2 cups_unrefined dark brown sugar

1 cup water

6-8 cloves, crushed

10 cm stick of cinnamon, broken into 3-4 pieces

1 tsp. ground ginger

a few dashes ground nutmeg

Bring water to simmer in saucepan (do not boil), add sugar and stir until dissolved. Continue stirring and add spices. Simmer for 5-10 minutes. Remove syrup from heat. Allow to cool and pour into a jar. After about 24 hours, double strain through chinoise. Refrigerate.

Squash infused whisky:

1 butternut squash

375 ml Canadian whisky,

Roast butternut squash. Use one quarter and cut it up into enough pieces to fit into jar with tight lid. Fill jar with squash chunks, then whisky. Sit for 12 hours, shaking occasionally. Strain through chinoise, then (optionally) a coffee filter to take squash debris.

HONEYSUCKLE SYRUP

1 cup honeysuckle flowers, stems + leaves removed From the Japanese Honeysuckle plant
1 cup sugar
1 cup water
1 naval orange peel, organic + unwaxed preferred

How to:

Clean honeysuckle by dipping them into a bowl of cold water. Set aside.

Add the sugar, water, flowers, and orange peel to a small pot, and bring to a simmer.

Simmer 5 minutes, stirring occasionally.

Note: You're only using the orange peel. You can eat the orange.

Remove pot from heat, and let the flowers steep for 1 hour.

Pour the mixture through a mesh sieve into a glass jar or other container. Store in the fridge for up to a month.

Notes: Yields: About 1 cup syrup. Serving size estimates 1 teaspoon per serving.

Recipe by: <https://champagne-tastes.com/honeysuckle-simple-syrup/>

LAVENDER SYRUP

1 cup fine granulated sugar

1/4 cup dried lavender – edible, organic, for culinary use.

2 ounces rose water.

Bring 1 cup water to a boil and add all ingredients. Reduce heat and simmer, stirring occasionally, until sugar dissolves, about 5 minutes. Let cool and strain through a sieve. Syrup will keep in the refrigerator, tightly covered in a glass jar, about 2 weeks.

LEMONGRASS SYRUP

2-3 stalks lemongrass

2 L water

Chop the lemongrass, not the green top. Place on stove over medium heat till reduced by half.

Add sugar equal to the same amount of the infused water. Dissolve and double strain.

Refrigerate.

PASSION FRUIT SYRUP

4 ripe passion fruit (ripe passion fruit are very wrinkly)

1/2 cup water

1/2 cup sugar

1 tablespoon rum (optional)

How to:

In a small saucepan, bring water and sugar to a boil. Stir until the sugar is dissolved and remove from heat.

Cut the passion fruit in half and scoop the seeds into the sugar water (simple syrup).

Stir and let the passion fruit steep in the simple syrup for about 2 hours.

Place a fine mesh sieve over a glass measuring cup and pour the contents of the saucepan through the sieve. Do not press on the seeds -- you want the simple syrup to be clear and if you press, it can become cloudy.

Transfer the simple syrup to a clean storage jar (I like the ball canning jars). Refrigerate.

Simple syrup will last up to two weeks, refrigerated as is or you can add a tablespoon of rum to the syrup to store it a little longer.

RHUBARB GINGER SYRUP

2 cups rhubarb chopped into 1" pieces

1 1" knob of ginger quartered

1 cup sugar

2 cups water

How to:

In a small saucepan, combine the sugar, rhubarb, ginger and water. Bring to a boil and reduce heat to a simmer. Cook for 10 minutes then remove from the heat to steep for an additional 10 minutes. Place a fine mesh sieve over a bowl and carefully pour the rhubarb mixture through the sieve to remove the solids. Do not press on the solids, just let the syrup drain into the bowl on it's own. Discard solids. Cool the syrup to room temperature. Refrigerate.

Both recipes by: <https://www.garlicandzest.com/passion-fruit-syrup/>

RHUBARB SYRUP

3 pounds of rhubarb stalks, no leaves

1 vanilla pod – split lengthwise

8 cups of water

How to:

Wash the rhubarb in cold water, trim the ends, and cut in ½ inch pieces. Don't have to peel it.

Place it in a large pot and pour cold water to cover it. Bring to boil and reduce to summer. Cover, and stir occasionally.

It should take about 20 min to cook, put it on a side to cool. Double strain use large fine mesh strainer. Refrigerate.

SMOKED SYRUPS

2 Cups Water

2 Cups Sweetener of Choice

Wood Of Choice (mild woods recommended)

How to:

1. In a pot on the stove, heat your water and add the sweetener of choice and whisk until dissolved. When the water reaches a boil, remove it from the heat.
2. Set your grill up for indirect cooking and preheat it to 200 F. Add the wood of choice (mild is better) and place your syrup on the grill. Smoke infuse for up to two hours for best results.
3. Remove it from the heat and let it cool until room temperature. Store in a container or jar and refrigerate until needed.

Notes:

1. Preserve the syrup for a longer period of time by adding a splash of high proof vodka to the mixture before storing.

Recipe by: <https://www.bonappeteach.com/how-to-smoke-infuse-simple-syrup-keto-optional/>

2. Use a smoking gun – if you have an access to one. It is a quick way to add smoke flavor.

LAPSANG SUCHONG

2 cups sugar

1 cup water

2 tea bags Lapsang Souchong tea

How to:

Bring the water to boil and add the tea.

Simmer on low and add the sugar. Stir until sugar is dissolved.

Put it on aside and let the tea steep for about 5-10 min. Refrigerate.

LAPSANG SUCHONG-GINGER

2 cups sugar

1 cup water

1 inch chopped ginger

2 tea bags Lapsang Souchong tea

How to:

Bring the water to boil and add the ginger. Simmer on lower heat for about an hour.

Add the sugar and tea. Stir until sugar is dissolved. Put it on aside and let the tea steep for about 5-10 min. Fine strain and refrigerate.

TOMATO WATER

4 large beefsteak tomatoes, quartered

1/2 serrano chile, roughly chopped

1/4 red onion, roughly chopped

3-inch piece of lemongrass, tough outer leaves removed and roughly chopped

small pinch sugar

large pinch salt

1/2 lime

1/2 lemon

1/2 orange

2 18-inch-square pieces cheesecloth

How to:

In food processor, purée first six ingredients until smooth. Line sieve with cheesecloth and set sieve over nonreactive bowl.

Pour purée into center of cheesecloth and refrigerate overnight.

Gather sides of cheesecloth up over purée to form large sack and squeeze gently to extract last bits of water.

Discard sack and its contents and transfer tomato water to bowl. Set strainer over bowl and squeeze in lime, lemon, and orange juice.

Stir well. Makes about 20 ounces tomato water, enough for roughly 4 drinks.

<https://www.epicurious.com/recipes/food/views/tomato-water-bloody-mary-235093>

TARRAGON COOLER

6 fresh tarragon leaves
1" slice of cucumber, cut into cubes
3/4 oz. fresh lime juice
1/2 oz. simple syrup
1 oz. double-brewed chamomile tea (chilled)
1/2 oz. Sparkling water
Ice cubes

Garnish: sprig of tarragon

Place first two ingredients in a pint glass filled with ice. Muddle tarragon and cucumber. Add simple syrup, lime juice and tea. Shake and double strain (a tea strainer works well) into an ice-filled glass. Top with sparkling water and garnish.

SHRUBS

Shrub syrup usually is combination of equal parts of fresh berry juice, apple cider vinegar and pure cane sugar, these proportions are only guidelines, feel free to experiment.

Herbs are often added or used to in place of berries.

There are two methods pf preparing shrubs; cold and hot.

Hot Way

Start with cooking simple syrup, add the berries and simmer until they break down and turns into a syrup. Remove from the heat, double strain and add the vinegar.

Pour in a clean bottle and store in the fridge.

Another option is to skip the water and then juice or blend the berries, simmer the resulted liquid with sugar until the sugar dissolved. Add the herbs and let infused for 30 min. After that add the vinegar of choice and bring to rolling boil to pasteurize. Pour in sterilized bottle.

Cold Way

This method is basically cold infusing a liquid with a flavor by maceration.

Wash, cut and slightly crush the berries, put them in a bowl and cover with sugar. Stir gently and let it sit in the fridge for 2- 3 days. Double strain the resulted syrup, press gently the berries to extract any remaining juice. Add the vinegar and stir. Pour in a bottle, cap it, shake well, and refrigerate.

Mint Strawberry Shrub

¼ cup Strawberries

10 Mint leaves

1/3 cup granulated sugar

1 cup Apple cider vinegar, or vinegar of choice

Wash and cut strawberries into quarters. Rinse mint and tear it on smaller pieces, this avoids the bruising you can get with knife-chopped herbs. Combine strawberries and mint into a bowl. Add sugar, cover, and refrigerate for a day.

After few hours add vinegar and mix. If necessary adjust the amount of the vinegar to suites your taste.

Fine strain the syrup using a cheesecloth and store in the fridge.



OXYMEL

Oxymel syrups are made by mixing acid and honey, and infusing with dry herbs. The proportions can be as high as 5:1 to an equal parts of vinegar and honey.

Use anywhere from few drops to 1 tsp in your cocktail or top with some sparkling water.

For more detailed information check this web site. blog.mountainroseherbs.com/herbal-oxymels

Shrubs and Oxymel are flavor concentrated syrups. Using only a fraction of the similar flavored products in cocktails and non-alcoholic drinks helps reduce the amount of liquid need it.

They allow also one to adjust sweetness, acidity, flavor concentration, and create new flavors combinations.

Oxymel with Sage and Ginger

2" piece fresh ginger sliced

½ cup fresh sage leaves roughly chopped

1 cup raw honey

1 cup raw apple cider vinegar

Put the sliced ginger and chopped sage into a wide mouth pint jar. The jar should be about 1/4 to 1/3 full of herbs.

Fill the jar about halfway with raw apple cider vinegar, more or less depending on your preference.

Add raw honey to the vinegar and herbs to fill the jar. Don't worry if the honey is thick, the vinegar will help it to dissolve and combine.

Wipe the jar rim, cap the jar with a lid, and give it a few shakes to combine.

Put the oxymel in a cool place out of direct sunlight to infuse for at least a week and up to 30 days. Then strain out the sage and ginger with a fine mesh strainer before using.

Store the strained oxymel in a jar with a lid in a cool place out of direct sunlight. It will keep for 6 months or more. It can also be refrigerated for a longer shelf life.

Note:

Fill the jar as full as you can without overflowing it, as you don't want too much airspace at the top. This will prevent oxidation, which can make the herbs turn brown.

If you use a metal canning lid be sure to put a piece of parchment paper under it as the vinegar can react to the metal.

For adults, take 1-2 tablespoons 2-3 times per day when you feel a sickness coming on.

This sage and ginger oxymel is safe for children over the age of one, just use a smaller dosage based on their size.

•*Oxymels should not be given to children under the age of one due to the raw honey.*

•Recipe by [Colleen @ Grow Forage Cook Ferment](#)