Gardener Shicole:



Mint Syrup

Supplies

muddler

Ingredients

1 cup of mint leaves

1 cup water

1 cup sugar

Directions

Muddle a cup of mint leaves. (If you don't have a muddler, you can use the end of a rolling pin.)

Combine the water, sugar, and mint leaves and bring to a boil. Stir the mixture to ensure the sugar dissolves.

After you bring the mixture to a boil, reduce to low heat for approximately for five minutes. The mixture will thicken.

Let the syrup cool before using.