

MAKE SIMPLE SYRUP

Remember when you learned in chemistry class that sugar dissolves more readily in hot water than cold? That lesson applies to bartending. When mixing icy cocktails, you'll shake your arms off before regular sugar dissolves. Fortunately, we have simple syrup, a water and sugar mixture that has been heated so that the sugar is dissolved and will easily blend with your beverages. Simple syrup is easy to make and will keep for several weeks in the refrigerator.

Make Simple Syrup



Step 1

Step 2



Step 5

- This recipe makes 18 oz, or 2 1/8 cups, of simple syrup.

- 1 Add the water and sugar to a saucepan and stir.
- 2 Using medium-high heat, bring the mixture to a gentle boil and continue to stir.
- 3 Reduce to low heat and continue to stir the mixture for 3 to 4 minutes until the sugar has completely dissolved.

- 4 Remove the saucepan from the heat and let the simple syrup cool to room temperature.

Note: Simple syrup should have a consistency between maple syrup and warm molasses.

- 5 Using a funnel, pour the mixture into a glass container with a tight fitting lid and refrigerate.

Note: You should not store simple syrup in a plastic container as the plastic may affect the taste of the simple syrup.