



# Geranium Syrup

*makes about 1 cup*

- 1/2 cup sugar
- 1/4 cup fresh lemon juice
- 1/4 cup water
- 8-10 scented geranium leaves (rose, lemon or ginger work nicely)

Heat sugar, lemon juice and water in a small saucepan until sugar is dissolved. Remove from heat. Lightly crush geranium leaves and stir them in. Cover and let steep for about 4 hours. Strain into a jar and refrigerate.

Add a tablespoon of this to a glass of ice and fill with club soda. Or drizzle it over any combination of fruit, cake and cream. (Try pound cake & peaches; berries & creme fraiche; ice cream & toasted hazelnuts, etc.)