



Lovage Syrup

makes about 2 1/2 cups

- 2 cups organic cane sugar
- 2 cups water
- 2 cups lovage leaves and stems, packed; if you can't find lovage, try using an equivalent amount of combined celery leaves and stalks

In a small, heavy saucepan, combine water and sugar over medium-low heat, stirring occasionally until sugar has completely dissolved. Remove from heat, stir in lovage and cover.

Allow to steep for several hours; check after 3 hours to see if syrup's flavor has the intensity you like. If not, steep longer. This depends on your taste and on how strong the leaves taste, but it can be left for up to 12 hours at room temp.