



Infused Simple Syrup

Makes 1 cup, enough for 16 large adult sodas

- 1 cup sugar (or 3/4 cup honey or 2/3 cup agave nectar)
- 1 cup water*
- fresh or dried herbs and spices

Heat water and sweetener in a small saucepan until sugar (or honey or agave) is completely dissolved. Do not boil.

Remove from heat and place 2-3 tablespoons of fresh herbs, lightly crushed, or about 1 teaspoon of dried spice (1/2 teaspoon of saffron) to steep in the liquid, covered, for several hours.

Taste to see if syrup has achieved your desired intensity. If so, strain into a clean jar and refrigerate. If not, let it keep steeping until you're happy.

*One of my favorite variations is to substitute fresh lemon juice for the water; then steep several sprigs of rosemary in the syrup. I first tried this at Bar Boulud in Manhattan. I also had a passion fruit and chile version at Perry Street. You can really get creative with this very basic recipe.