

Standard Simple Syrup Recipe

4 oz boiling water

4 oz sugar (turbinado sugar is my go-to)

Container: a pre-heated/sterilized mason jar

1. Boil water, and meanwhile, add the sugar to a mason jar.
2. Once the water boils, measure out 4 ounces, and add to mason jar.
3. Put ring and lid on mason jar, seal firm, and shake/roll the jar to dissolve the sugar.
4. Label & date the jar, and put in the fridge to chill (or 20 minutes in the freezer if you need it sooner).

Notes

The more carefully you sterilize your jar beforehand, the longer your syrup will last in the fridge; up to 4 weeks when done right. But you can fill a jar right off the shelf and your syrup will still be fine for at least a week, no problem.

This basic 1-to-1 simple syrup recipe makes a versatile base upon which you can build all other sorts of flavors as your whims dictate. **But let's say you want to add some other botanical flavors; how much plant material do you have to add?** As with all things, it really depends. There's no hard and fast rule, and everyone's preferences differ. Here are a couple rules of thumb I use when developing a specific simple syrup recipe:

Syrup with herbaceous/leafy additions (sage, for example, or spruce tips): with the same recipe as above, add roughly $\frac{1}{4}$ cup of fresh leaves. Likely you won't need any more than that, and with some strongly flavored things you might prefer less.

Syrup with woody/harder additions (ginger root, cloves, peppercorns, cinnamon sticks): Instead of pouring into a mason jar right away, add the sugar, water, and your botanicals to a small saucepot, covered. Bring to a boil then immediately turn off; the lid will prevent too much water from evaporating, and the heat and sugar will extract the flavors gradually. Let sit at least 15 minutes, up to an hour, before straining/bottling. How much botanicals to add? Add as much of each ingredient as you would imagine adding to a meal intended for four people; unscientific, perhaps, but it usually comes out about right.