

Violet Simple Syrup

Cook: 10 min

Prep: 24 hours

INGREDIENTS & MATERIALS:

- common blue violets, 3 cups
- distilled water, 2 cups
- sugar, 1 cup for each cup of violet water
- water pot & stirring spoon
- sieve
- tea towel
- lemon
- jar

DIRECTIONS:

1. Gather violets
2. Remove petals, discard green bits
3. Boil distilled water, then remove from heat for 5 min
4. Stir in petals, making sure they are covered with water.
5. Cover pot with tea towel, let sit for 24 hours
6. Strain out petals, squeezing out all the violet water
7. Heat up until just warm, add in sugar and mix until dissolved
8. add 5-10 drops of lemon juice
9. Jar and store up to 6 months.
10. Enjoy in lemonades and cocktails!

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