SUNNY STREET CAFE

Rosemary Simple Syrup

Ingredients:

Name	Portion Size
Sugar	1 Cup
Water	1 Cup
Rosemary leaves	1/4 Cup

Remove the stem before steeping.

Refrigerate mixture in a 35-40 degree cooler.

Keep track of your pars to avoid over producing syrup.

Instructions: Make simple syrup by combining very hot water and sugar and stirring to dissolve (This will make approximately 2 Cups of simple syrup). While simple syrup is still warm add the rosemary leaves and allow to steep for 30 minutes. Strain out the rosemary leaves, label and then bottle. Mixture is good for 1 week.