**Sweet N’ Sour Mix**

|  |  |
| --- | --- |
| **Ingredients:**1 cup water1 cup granulated sugar2 lemons, juiced2 limes, juiced | **Special Notes:**1. You can double or triple the recipe by maintaining a 1:1 ratio for the water and sugar, and double or triple the amount of lemons and limes accordingly. |

**Instructions:**

1. In a small saucepan, heat 1 cup of water and 1 cup of granulated sugar, occasionally stirring, until it comes to a boil.

2. When it reaches boiling point, it will form a clear-to-cloudy syrup. Remove the pan from the heat and let it completely cool.

3. Once the simple syrup is cooled completely, add the juice of 2 lemons and two limes.

4. This is sweet n’ sour mix. Pour into a bottle or jar and shake it. It will last up to 2 weeks in the refrigerator.