**Sweet N’ Sour Mix**

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| **Ingredients:**  1 cup water 1 cup granulated sugar 2 lemons, juiced 2 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.