**Simple Syrup**

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| **Ingredients:**  1 cup water 1 cup granulated sugar | **Special Notes:**  1. Substitute 1 bar spoon (teaspoon) of simple syrup in a drink recipe for each bar spoon of sugar called for.  2. You can flavor your simple syrup using 2 Tablespoons of fresh fruit juice of your choice after it has completely cooled. Try using the juice of fresh strawberries to create a strawberry syrup, for example. By adding 2 bar spoons to 2 oz. of citrus or strawberry flavored vodka, and 1 oz. of vanilla vodka, you can make an excellent strawberry martini!  3. You can double or triple the recipe easily by maintaining the 1:1 ratio of sugar to water. |

**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. Store the syrup in a container, bottle, or jar in your refrigerator for up to 2 weeks.