



Strawberry Simple Syrup

Ingredients:

One Pound fresh or frozen Bobalu strawberries
2 cups water
1 cup sugar

Directions:

Place whole berries, water and sugar into saucepan and simmer on low for 10 – 15 minutes until fully combined and berries are breaking down. Cool mixture completely in the saucepan. Once cooled, strain berries and keep clear syrup in the fridge until ready to use in drinks, salad dressings, etc. If you prefer to leave berries in the final syrup, feel free to do so! The syrup with berry pieces can also be poured over pancakes, waffles, ice cream and cakes.