



Making Simple Syrup

COMBINE EQUAL PARTS WATER AND SUGAR in a saucepan over medium heat. Stir just until the sugar dissolves; when the sugar granules are no longer visible, stop stirring. The syrup will continue to clear as it approaches a boil. As soon as it comes to a boil, remove the pan from the heat and let cool to room temperature. Store the syrup in the refrigerator, where it will keep for up to two months.