

Mint Syrup

Ingredients

- 1 cup water
- 1 cup white sugar
- 1 cup of fresh mint leaves (chopped)

This is a lot of whole leaves, like an ice cream tub's worth when picked!

Method

Combine water, sugar and mint in a small saucepan.

Bring to the boil over a medium heat, stirring until the sugar dissolves.

Simmer for 1 minute.

Remove from the heat and let stand for 30 minutes.

Strain into a sterilized glass jar or bottle.

Keep refrigerated.

Use with soda water, add to cocktails or pour over ice cream

From Janet Wilkinson