



Mixology Magic Recipes **Simply Syrups**

Butterfly Pea Tree Flower Syrup - perfect for lemonade

2 cups water 2 cups sugar or agave ¼ cup organic Butterfly
Pea Tree Flowers

Bring water and sugar to boil stirring to dissolve the sugar occasionally. Turn off and add flowers. Stir to saturate. Let sit up to 24 hours. Sieve through cheesecloth.

For lemonade, mix 4 oz syrup with the juice of one lemon. Serve over ice and adjust to taste.

Cherry Syrup

Put 1 cup of pitted fresh or frozen cherries and 1 cup of water in a blender. Run one minute. Pour into saucepan and add 2 cups of sugar. Heat on low stirring frequently until sugar is dissolved. Cool.

We love making a summer punch with this.

Summer Cherry Punch

2 oz cherry syrup 4 oz apple juice 1 oz lime juice

Mix the ingredients in a glass and top with sparkling water. Serve with ice if you'd like.

Ginger Syrup with Mango and Vanilla

The mango and vanilla are optional

3 oz ginger root 2 cups water 2 cups sugar or agave 1 mango 1
vanilla bean

Peel and smash the ginger. Put all ingredients in a saucepan and bring to boil stirring occasionally to dissolve the sugar. Turn off heat and let sit up to 25 hours. Sieve through cheesecloth.

We love serving this with pineapple juice and seltzer. It is also delicious mixed with coconut milk and frozen as ice cubes or ice pops.

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Raspberry Orange Syrup

10 - 12 oz raspberries 2 cups water 2 cups sugar, agave, or honey
3 oranges - juice and zest

Put raspberries, water and sugar in a pan and heat to boiling. Turn off and add orange zest and orange juice. Bring to a second boil, turn off and let sit up to 24 hours. Sieve through cheesecloth.

This syrup is lovely with seltzer and these flavors pair well with chocolate, cinnamon, thyme and vanilla. Try it over ice cream or drizzled over other desserts with these flavors.

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