

Simple Syrup Spiced-Thyme

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Yield: 9 cups

2 cups granulated sugar
1 tablespoon whole allspice
1 tablespoon whole cloves
10 sprigs thyme
2 sticks cinnamon

Preparation Time: 25 minutes

In a saucepan, combine the sugar with two cups of water.

Bring to a boil. Cook until the sugar is dissolved.

Remove from the heat and add the allspice, cloves, thyme and cinnamon sticks.

Let steep while it comes to room temperature, one hour.

Strain and refrigerate until ready for use.

Per Serving (excluding unknown items): 1724 Calories; 5g Fat (2.4% calories from fat); 5g Protein; 442g Carbohydrate; 26g Dietary Fiber; 0mg Cholesterol; 47mg Sodium. Exchanges: 3 Grain(Starch); 1 Fat; 27 Other Carbohydrates.