

Beverages

Wine Syrup

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To intensify the flavor of your cocktail, prepare a wine syrup by reducing either red or white wine.

1 1/2 cups red or white wine

1/2 cup sugar

Add the wine and sugar to a saucepan over medium high heat, stirring to dissolve the sugar.

Bring to a boil, then decrease the heat to medium and cook until syrupy, about 10 minutes.

As it cooks, you can flavor a red wine syrup by adding one teaspoon of white peppercorns or a split vanilla bean.

Enhance a white wine syrup with a few slices of fresh ginger, orange slices or lemongrass.

Cool, strain the syrup and refrigerate in an airtight container.

Per Serving (excluding unknown items): 387 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 100g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 6 1/2 Other Carbohydrates.