

Rosemary Simple Syrup

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1 cup sugar
1/4 cup fresh rosemary
leaves
2 cups water

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

Heat over medium heat, stirring occasionally, until the sugar has dissolved, about 2 minutes.

Remove from the heat. Let the rosemary infuse for 20 minutes.

Strain the syrup and let it cool, discard the rosemary leaves.

(The syrup may be kept in the refrigerator for up to two weeks.)

Per Serving (excluding unknown items): 783 Calories; trace Fat (0.4% calories from fat); trace Protein; 201g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 18mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 13 1/2 Other Carbohydrates.