
Simple Syrup - Blackberry

Southern Living 2020 Annual Recipes

Start to Finish Time: 15 minutes

4 cups fresh blackberries

1 cup granulated sugar

1/2 cup water

In a saucepan over medium-high heat, bring the blackberries, sugar and water to a boil, stirring often, until the sugar dissolves.

Reduce the heat to medium-low. Simmer, stirring occasionally, until the fruit is soft and the liquid is syrupy, 10 minutes.

Press the mixture through a fine-mesh strainer into a jar with a lid, discarding the solids.

Store in the refrigerator for up to one week.

Yield: 1 1/2 cups

Beverages

Per Serving (excluding unknown items): 774 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 200g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 13 1/2 Other Carbohydrates.