



Jasmine Tea Syrup

A friend of ours liked to use a similar floral syrup on fruit in celebration of spring, especially on green fruit with grassy notes like green grapes, kiwi, or green mango.

You will certainly enjoy this syrup on cocktails or virgin drinks. The sky is the limit if you enjoy jasmine green tea.

Delicious Ideas to enjoy your Jasmine Green Tea syrup:

- Drizzle on vanilla ice cream.
- Use in cocktails with gin or vodka.
- Use as sweetener for mint lemonade.

Ingredients:

1 cup water

3-4 TBL Jasmine Green Tea

1.5 cup white sugar

Spices Used: Jasmine Green Tea

(1.5 cups) Servings

Cook Time: 20 minutes

Instructions:

1 - Bring water to a boil. Add jasmine green tea and remove from heat. Let steep 2-3 minutes

2 - Strain tea into a small saucepan. Add sugar and stir well until it dissolves.

3 - Cover and bring to a boil. Lower heat and simmer for 3-5 minutes until nice and thick.

4 - Stir and take off heat.

5 - Cool, bottle and refrigerate until needed.