

Bourbon Smoked Simple Syrup

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Simple Syrup is a quick and easy way to enhance various recipes, and it is a classic ingredient in many cocktails. Simple Syrup is a 1:1 sugar water solution that makes it easy to sweeten drinks without the unpleasant inconsistencies of sugar in the raw. Bourbon Smoked Simple Syrup adds a hit of smokiness to your cocktail recipes perfect for Smoky Old Fashioneds and Irish Coffees. Use this simple syrup in Iced Tea, lemonade and your morning coffee.

Bourbon Smoked Simple Syrup

- 1 cup Bourbon Smoked Sugar
- 1 cup water

INSTRUCTIONS

Mix ingredients in a pot. Mix until sugar is dissolved on medium heat, remove from heat. Cool and store in an airtight container. Keep refrigerated and discard after two weeks.