



### **BASIL SIMPLE SYRUP**

1 cup water

1 cup sugar

1 cup fresh basil leaves

Peel of 1 lemon, thinly sliced in strips (avoid getting the white pith)

Juice of ½ a lemon

Put all of the ingredients in a small saucepan and heat, stirring, until sugar has dissolved and the mixture is at a simmer, about 5 minutes. Turn off the heat and let it sit for 15-20 minutes. Strain through a fine mesh strainer into a jar and let cool to room temperature, then refrigerate for up to one week. Drizzle over fresh fruit.

Recipe courtesy of Karly Vardaman, [www.kitchenpsycho.com](http://www.kitchenpsycho.com)