

Infused Sugar Syrups — Complete Recipe Pack

Homestead Wife Life

This pack includes two methods:

- **Standard Syrups:** 1:1 sugar-to-water ratio. Keeps 2–3 weeks refrigerated.
- **Extended Shelf Life Syrups:** Higher sugar ratio + lemon juice. Keeps 2–3 months refrigerated (longer if frozen).

Standard Syrup Recipes

Cranberry-Orange Rosemary Syrup

Ingredients: 2 cups cranberries, 1 cup sugar, 1 cup water, Zest of 1 orange, 1 sprig rosemary

Method: Combine cranberries, sugar, water, and orange zest in saucepan. Simmer 8–10 minutes until berries burst and liquid turns ruby red. Add rosemary, steep 2 minutes, then remove. Strain into bottle, cool, and store refrigerated (2–3 weeks).

Peach-Thyme Syrup

Ingredients: 2 cups peaches, 1 cup sugar, 1 cup water, 2–3 sprigs thyme

Method: Combine peaches, sugar, and water in saucepan. Simmer 10 minutes until fruit softens and liquid is golden. Add thyme, steep 3 minutes, then remove. Strain and bottle. Store refrigerated (2–3 weeks).

Raspberry-Mint Syrup

Ingredients: 2 cups raspberries, 1 cup sugar, 1 cup water, 4–5 mint leaves

Method: Combine raspberries, sugar, and water in saucepan. Simmer 8 minutes until berries break down. Add mint, steep 1–2 minutes, then remove. Strain and bottle. Store refrigerated (2–3 weeks).

Pineapple-Ginger Syrup

Ingredients: 2 cups pineapple, 1 cup sugar, 1 cup water, 3–4 slices ginger

Method: Combine pineapple, sugar, water, and ginger in saucepan. Simmer 10–12 minutes until pineapple softens and liquid is golden. Strain and bottle while warm. Store refrigerated (2–3 weeks).

Extended Shelf Life Syrup Recipes

Cranberry-Orange Rosemary Syrup

Ingredients: 2 cups cranberries, 1.5 cups sugar, 1 cup water, Zest of 1 orange, 1 sprig rosemary, 1–2 tsp lemon juice

Method: Combine cranberries, sugar, water, and orange zest in saucepan. Simmer 8–10 minutes until berries burst. Add rosemary, steep 2 minutes, then remove. Stir in lemon juice. Strain into sterilized bottle while hot, cap, and cool. Store refrigerated (2–3 months).

Peach-Thyme Syrup

Ingredients: 2 cups peaches, 1.5 cups sugar, 1 cup water, 2–3 sprigs thyme, 1–2 tsp lemon juice

Method: Combine peaches, sugar, and water in saucepan. Simmer 10 minutes until fruit softens. Add thyme, steep 3 minutes, then remove. Stir in lemon juice. Strain into sterilized bottle while hot, cap, and cool. Store refrigerated (2–3 months).

Raspberry-Mint Syrup

Ingredients: 2 cups raspberries, 1.5 cups sugar, 1 cup water, 4–5 mint leaves, 1–2 tsp lemon juice

Method: Combine raspberries, sugar, and water in saucepan. Simmer 8 minutes until berries break down. Add mint, steep 1–2 minutes, then remove. Stir in lemon juice. Strain into sterilized bottle while hot, cap, and cool. Store refrigerated (2–3 months).

Pineapple-Ginger Syrup

Ingredients: 2 cups pineapple, 1.5 cups sugar, 1 cup water, 3–4 slices ginger, 1–2 tsp lemon juice

Method: Combine pineapple, sugar, water, and ginger in saucepan. Simmer 10–12 minutes until pineapple softens. Stir in lemon juice. Strain into sterilized bottle while hot, cap, and cool. Store refrigerated (2–3 months).