

## LEMON VERBENA APRICOT SYRUP



I can not bear to throw food away. Whenever I have fruit that has gotten a little too soft (or when I want to make a fruity cocktail) I make fruit simple syrup. Most recipes will tell you to use equal parts sugar to water, but I feel like half the amount of sugar is always plenty to make a deliciously sweet syrup.

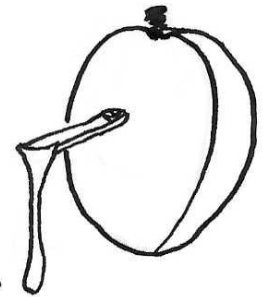
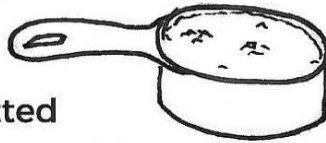
- Nikki Guerrero, Owner & Salsera, Hot Mama Salsa

1/2 cup sugar

1 cup water

3 fresh apricots pitted

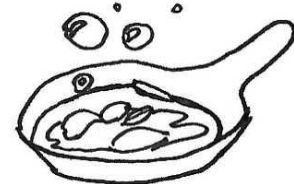
1 spring (about 10 leaves) lemon verbena



Place all ingredients into a saucepan and heat to medium.

Once bubbling, turn down heat and simmer about 20 minutes.

Let cool then strain with a fine mesh strainer. Save all of the fruit compote and syrup, separately, and refrigerate.



The compote is great on toast or ice cream.

The simple syrup is great over ice with sparkling water, or mixed in a cocktail.

### Apricot & Lemon Verbena Whiskey Cocktail

Place two big ice cubes and the following in a cocktail shaker:

1/2 a shot of apricot syrup

1 full shot of Rye Whiskey

1/2 shot of dry vermouth

