



Bergamot syrup

makes about 1 cup

6 bergamot fruits - juice and zest

1/2 cup raw cane sugar

1/2 cup water

- 1) Wash, zest, and juice the bergamots. Strain the juice and set aside.
- 2) Combine sugar, water and bergamot zest in a medium, heavy-bottomed sauce pan. Bring to a boil, lower the heat and simmer until thickened and reduced to about half. This takes about 15-20 minutes.
- 3) Remove from heat, skim any foam, and strain out the zest. Allow to cool and once cooled stir in the bergamot juice. Transfer to a bottle or jar and store in the fridge.

TIPS! Use for tea, pancakes and desserts. You can also use the syrup with ice and soda water for a refreshing drink.