

OLEO- & SACCHARUM



TOOLS

H80002
Enamelware Collection™
Mixing Bowls



E5602
Y-Peeler

4256
Wood Muddler



RECIPE (½ cup)

Ingredients

- 4 lemons & oranges
(any citrus can be substituted)
- ½ cup sugar

Tools

- peeler
- muddler
- bowl

Directions

Remove rind from citrus with a vegetable peeler, leaving white pith behind. Mix with sugar in a bowl and muddle, cover, and let sit at least 4 hours – up to 1 day (flavor will intensify with time).

Strain into a container, pressing on rinds to extract the oils; discard rinds. Store oil in an airtight container, in fridge, for up to 2 weeks. Add this fragrant syrup to your next cocktail to amp up the citrus flavor! Also, wonderful drizzled over desserts or added to olive oil dressing.

ENJOY!



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