

Simple Syrup Batch

Shelf Life:

5 Days

Equipment

Checklist:

- 64 vz Measuring Cup
- Whisk
- Quart / Gallon Containers
(depending on batch size)

1. Measure all ingredients separately then combine into a 1 gallon container.

	Small Batch	Item	Large Batch
Batch Yield	24 vz		96 vz
Ingredients	16 vz	Water	64 vz
	16 vz	Sugar	64 vz
Storage Container	Quart (1)		Gallon (1)

2. Mix thoroughly with a whisk until all ingredients are evenly incorporated.

NOTE: Fully dissolve sugar. No visible sugar particles left in the solution.

3. Immediately after whisking, store into specified storage containers.

4. Label and date product.

Clean and Reset