

Homemade Raspberry Syrup

July 9th, 2024

Prep Time: 00:15

Cook Time: 00:15

This syrup can be made with any type of berries. I prefer to use frozen berries, but you can also use fresh berries. Use this syrup as a Grenadine replacement, drizzle it over your favorite desert, or use as a Pancake Syrup replacement. This recipe will yield about 14 to 16 ounces of Raspberry Syrup.

Ingredients:

12 Ounces Frozen Raspberries

1/2 Lemon, zested

1/2 Cup Water

1/4 Cup Sugar

1/2 Lemon, juiced

Directions:

Add the Raspberries, Lemon Zest, and Water into a small pot.

Bring to a low bowl.

Remove from the heat and use a blender to blend the mixture until smooth.

Pour the blended mixture through a sieve to strain out the Raspberry seeds.

Return the seedless liquid to the pot and place over medium heat.

Add the Sugar and again bring to a low bowl.

Remove from heat and add the Lemon Juice.

Bottle and refrigerate up to 3 weeks.