

Lemon Balm Simple Syrup

1 cup sugar
1 cup water
1 cup lemon balm

Rinse lemon balm to clean. Stir all ingredients together and heat to a boil. Let stand 30 minutes. Pour liquid through strainer then (we like to infuse another 1 cup of lemon balm add to liquid bring to a boil and let steep till cool) Then strain and use for sorbets, ice tea, Carmel Sauce make with it is very good).
And of course lemonade, cocktail, anything that a little hint of lemon balm sounds good in.