

## Homemade Sweet Syrup (Recipe for 2)

### INGREDIENTS

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- 1/2 cup sugar
  - 1/2 cup water
  - 3/4 cup blueberries or 3/4 cup strawberries
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### Instructions

1. Boil the sugar and water until sugar is dissolved.
2. Add in the berries and boil for at least 10 minutes.
3. Simmer until sauce thickens, be careful not to over reduce or it will be too thick not strain properly. Berries should be mushy.
4. Strain the mixture over a bowl and keep the juice.
5. Discard the berries.
6. Let the mixture cool before using.
7. Stays fresh for a few days in the fridge. Warm slightly before using so it dissolves in cold drink.



## Italian Soda (Recipe for 1)

### INGREDIENTS

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- Homemade berry syrup - 1/4 part
  - 3/4 part Club Soda
  - Optional: Cream (half'n'half), 1-2 Tbsp
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### Instructions

1. Fill a glass just over half full with ice.
2. Pour 1/4-part syrup over ice.
3. Add in the club soda.
4. Pour in a small amount of cream.
5. Stir, garnish, and enjoy!