

## Homemade Sweet Syrup (Recipe for 2)

### Ingredients

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

### Instructions

1. Boil the sugar and water until sugar is dissolved.
2. Add in the berries and bring to a boil.
3. Simmer until sauce thickens (can take up to 10 minutes or longer), be careful not to over reduce or it will be too thick and not strain properly. Berries should be mushy.
4. Strain the mixture over a bowl and keep the juice.
5. Discard the berries or save to add to drink as a garnish.
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)

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

### Instructions

1. Add ice to cup (no more than half full).
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!