

Homemade Tonic Syrup

	Liters	
	<u>1</u>	<u>6</u>
Water (g)	700	4200
Bark (g)	28	168
Lemon Juice (ml)	118	708
Lemon Zest (g)	11	66
Lime Zest (g)	11	66
Orange Zest (g)	14	84
Allspice Berries, whole (ea)	4	24
Cardamon Pods, green (ea)	3	18
Lavender (ml)	15	90
Coarse Salt (ml)	5	30
Star Anis, whole (ea)	1	6
Simple Syrup		
Sugar (g)	600	3600
Water (ml)	355	2130

1. Heat water, then add bark. Remove from heat and let steep until cool. While waiting, prepare remaining items (not including simple syrup).
2. Combine juice and zest in a blender. Mix well. Add remaining herbs and spices. DO NOT BLEND.
3. When the bark water is cool, drain the bark out. Let the bark dry thoroughly to reuse later.
4. Combine bark water with juice in a kettle and let it sit for 3 days. Tip/mix it once a day.
5. After 3 days, strain the juice mixture. This will be very bitter.
6. Make the Simple Syrup by combining the sugar and water, and heating until the sugar dissolves.
7. Add the syrup to the juice mixture and bottle it.

TO SERVE: Add approximately 45 ml of mixture to a glass of water (sparkling or still).

