



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

STONE FRUIT SIMPLE SYRUP



Add some stone fruit flavor to your favorite [summer drink](#) with this easy recipe.



00 HR 20 MINS



Serves 4



Featuring

[Lujan Farm](#)
[Diaz Farms](#)

INGREDIENTS

- 1 cup sugar
- 1-1/2 cups water
- 8 pieces assorted stone fruit

METHOD

Simple syrup is a sugar syrup made with a ratio of 1 to 1, sugar to water. Add 1-1/2 cups water. Submerge 8 pieces of stone fruit in the water sugar solution, sliced to impart the most flavor

Bring the sugar, water, and fruit to a simmer. Let it roll until liquid has reduced by half a cup and fruit imparts its flavor, aroma, and color, approximately 1 hour. Strain out the fruit and store the syrup in the refrigerator for up to 6 months.

Try it in [Summer Stone Fruit Sangria](#).