



# *Gammy's House Recipes*

[www.GammysHouse.com](http://www.GammysHouse.com)

## **Lavender Syrup**

Make a simple syrup of 1 cup sugar and 1 cup water and heat until sugar is dissolved. Add 4-6 sprigs of lavender stems, with flowers if possible and allow to cook for 10 minutes on low. Add a few blueberries for color then drain syrup through a sieve into a jar with a tight sealing lid. Allow to cool then store in refrigerator. You can keep it for 2 weeks in the refrigerator.

## **Lilac Syrup**

Using the same recipe above, substitute 1 cup of fragrant lilac florets. Here again you use the blueberries for color. It also can be stored in the refrigerator for up to 2 weeks.

Both can be served over fruit, pancakes, crepes or added to tea. Be creative!