

This is a very simple recipe that makes a sweet lemon syrup. Their writeup has several ideas for using it, but may be useful in any "sweet" recipe that uses lemon juice. Anyway it's a good way to use up leftover lemon rinds.



Fresh Lemon Syrup Recipe

Ingredients

- 15 ounces (2 1/2 cups; 425g) "used" lemon rinds, from 6 medium lemons or 12 Meyer lemons (see notes)
- 7 ounces (1 cup; 200g) sugar

Directions

1. Cut each lemon into a few chunks and toss with sugar in a large glass, ceramic, or stainless steel mixing bowl. Cover tightly and let stand at room temperature, stirring once every 45 minutes or so, until sugar has completely dissolved, about 3 hours (or up to 12 if timing is an issue).
2. Using a cheesecloth-lined or fine-mesh stainless steel strainer set over a nonreactive bowl, strain syrup. Working in batches, transfer rinds to a stainless steel potato ricer and squeeze to release any extra syrup, allowing it to pass through strainer into bowl; discard rinds. Refrigerate syrup for up to 3 months in a glass bottle or pint jar.

Notes

This recipe takes advantage of the pithy rinds left over from juicing lemons for other projects, so it's all right if some or all of the lemons have been zested. When starting from whole lemons, simply zest (if you like) and juice beforehand.

Make-Ahead and Storage

Refrigerate syrup for up to three months in a glass bottle or pint jar.