

## Mint Lime Syrup

<http://userealbutter.com/2014/06/30/mint-lime-syrup-recipe/>  
from [Preserving by the Pint](#) by Marisa McClellan of [Food in Jars](#)

2 cups sugar  
1 cup water  
2 cups packed mint leaves, washed  
2 limes, juice of

Place sugar and water in a medium saucepan over medium-high heat. Stir until the sugar dissolves. Stir in the mint leaves and lime juice until combined. Simmer for 5-6 minutes. Allow the syrup to cool. Strain out the solids through a sieve. Store in a 1 pint glass jar. Keeps for weeks.

## Minty Limey Cocktail

ice  
2 oz. gin (my favorite is CapRock)  
1 oz mint lime syrup  
squeeze of lime  
6-7 dashes of bitters (I used grapefruit bitters)  
seltzer water

Fill a highball glass with ice. Add the gin, mint lime syrup, a squeeze of lime, and bitters. Top with seltzer water.