

Violet Syrup (and Soda)

<http://userealbutter.com/2014/04/27/violet-syrup-and-soda-recipe/>
based on [this recipe](#)

4 cups violets, stems removed and loosely packed
1 cup water, boiling
2 cups granulated sugar, white

Place the violets in a sterile jar large enough to fit the blossoms. Pour the water over the violets and seal the jar. Let sit for 24 hours. Strain the liquid through a fine mesh sieve, gently pressing any additional liquid from the violets. For every cup of liquid yielded, add 2 cups of sugar. Stir over a bain marie or over very low heat until the sugar dissolves. DO NOT BOIL as you will lose the color of the infusion. If you do manage to kill the color, you can stir in lemon juice, a few drops at a time, to turn the infusion a more pink color. I added about 10 drops. Store the syrup in bottles in the refrigerator for up to a year. Makes about 2.5 cups of syrup.

Make a violet soda: In a 12 ounce glass filled with ice, add 1-2 tablespoons of violet syrup (to taste), and top with seltzer water. Add a shot or two of nice floral gin to take the edge off.