

TONIC SYRUP

Prepared by: Brad Patton, January 2018

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4 cups water
3 cups pure cane sugar
3 tablespoons quinine (powdered cinchona bark)
6 tablespoons powdered citric acid
3 limes
3 stalks lemongrass, roughly chopped

In a medium saucepan, bring the sugar and 4 cups of water to a boil until the sugar dissolves, then turn the heat down to low.

Add the quinine, citric acid, lemongrass, and the zest and juice of the limes. Stir well and simmer for about 25 minutes, until the powders are dissolved and the syrup is thin and runny.

Remove from heat and let cool. Strain out the large chunks through a colander, then filter through cheesecloth or coffee filters to refine. This step can take a while – and many filters – so be patient.

Funnel the syrup into sterilized glass bottles, cover tightly, and store in the refrigerator for up to 3 weeks.

Brad's Notes: You can buy the whole lemongrass stalks at the Chinese markets, but they can be really big so be careful not to use too much. You can get the quinine on the internet. Mix this with sparkling water or club soda to make tonic water!

