

COFFEE

PEPPERMINT SIMPLE SYRUP

Peppermint Simple Syrup Recipe

Recipe Type: Coffee Bar

Meal Components: None

Ingredients		8 fl oz	Stovetop Directions
Sugar, granulated		2/3 C	1. Heat sugar and water in a medium saucepan over medium-high heat. Stir occasionally until sugar has completely dissolved. Remove from stovetop. Add peppermint extract and stir. 2. Cool syrup and store in airtight container in refrigerator. CCP: Cool to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours. CCP: Hold at 41°F or below. CCP: No bare hand contact with ready to eat food.
Water		2/3 C	
Peppermint extract		1/2 tsp	
Serving			Microwave Directions
8 fl oz simple syrup per 1 gallon fat free chocolate milk. 1 T syrup per 8 oz fat free chocolate milk.			1. Place sugar and water in a microwave safe container. 2. Heat for 2 minutes. Using potholders, safely remove syrup from microwave and stir. If sugar has not dissolved, continue to heat in 30 second increments until done. 3. Add peppermint extract and stir. Cool syrup and store in an airtight container in refrigerator. CCP: Cool to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours. CCP: Hold at 41°F or below. CCP: No bare hand contact with ready to eat food.
Notes			
Store simple syrup in cooler up to one month. Make sure container is clean and airtight.			

Adapted from DairyMAX Coffee Bar Recipes

