

## **VARENYE – STRAWBERRIES IN SIMPLE SYRUP**

### **INGREDIENTS**

2 lbs fresh strawberries  
1 ½ lbs sugar  
2 tablespoons lemon juice  
1 cup water

### **INSTRUCTIONS**

Wash strawberries and remove stems leaves.

In a small pot, add sugar and water. Bring to a boil and cook for 15 minutes, until it reaches a syrup consistency.

Add strawberries to syrup and simmer over medium heat until starts to bubble. Turn heat to low and cook for another 5 minutes. Add lemon juice. Also add fresh herbs or lemon slice.

Once ready, spoon into jars and bottle for long term storage or keep in fridge for up to 3 months. The strawberries will float to the surface. This is normal. You can use a weight or parchment to keep the strawberries submerged but it is not necessary.