

## **Medicated Rich Simple Syrup**

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### **Ingredients Using Sugar**

- 1 cups filtered spring water
- 1 cup demerara sugar
- 4 grams finely ground decarbed cannabis
- 1 tablespoon vegetarian liquid lecithin

### **Ingredients Using Honey**

- 2 cups filtered spring water
- 1 cup raw honey
- 4 grams finely ground decarbed cannabis
- 1 tablespoon vegetarian liquid lecithin

### **Instructions**

- Pour the water into a saucepan and bring to a rolling boil. Reduce the temperature to about 190 F. Add the sugar or raw honey and stir it until it is completely dissolved into the water. (If you're using raw honey and you find the the syrup looks too clear, add a little more honey). Add the cannabis, then cover the saucepan. Reduce the heat again to about 160 F and simmer for at least 30 minutes to infuse the syrup with the cannabis.
- Reduce the temperature a third time, to a medium-low, and add the lecithin. Cook for another 10 minutes, stirring constantly to prevent cooking and burning. Remove from the heat, and strain through a cheesecloth-lined strainer into a stainless steel bowl that's resting in a larger, ice-filled container. This will help it cool quickly.

Yield: About 1 cup

**Notes**