

## Soda Jerks

Homemade soda making is a quick and easy activity for everyone. By making a simple syrup, you can create custom flavors for sodas, cocktails, and coffee drinks. You can use basic flavors from your pantry and garden or experiment with unusual combinations.

**Basic Recipe:** Makes 1 ½ cups syrup

- 1 cup sugar
- 1 cup water
- 1 to 1½ teaspoons of extract, 1 tablespoon of dried herbs, or ¼ cup fresh herbs (see recipes below)

Mix sugar and water and bring to boil, stirring frequently until sugar is dissolved. For extracts, add flavoring once sugar/water mixture comes to a boil and remove from heat. For dried herbs and fresh herbs, add flavoring while sugar/water mixture is boiling and let infuse several minutes before removing from heat.

Allow to cool and add to 2 tablespoons to 1/2 cup syrup to soda, to taste. Two tablespoons flavor approximately one cup seltzer, or use ½ cup for a liter of seltzer.

Syrups using extracts and dried herbs can be stored up to two months in the refrigerator. Syrups made with fresh ingredients can last up to two weeks. Fruit mixtures should be used immediately or up to two days.

### Flavor Ideas: Extracts

- Vanilla extract
- Rose water
- Peppermint extract
- Almond extract
- Cinnamon extract
- Coconut extract

### Flavor Ideas: Dried/Fresh Herbs

- Ginger (1 tablespoon dried ginger and ¼ cup fresh ginger, sliced)
- Lavender (1 tablespoon dried)
- Mixed Spice (see below for link to recipe)
- Mint (1/4 cup fresh mint)
- Basil (1/4 cup fresh basil)

### Flavor Ideas: Fruit Purees

- Strawberry (Combine 2 cups fresh strawberries with 1 tablespoon sugar, let sit in bowl for 20 minutes, puree mixture in blender and strain out juice. Add 1 cup water/sugar mixture to juice.)
- Pear (Peel and dice one-two pears and add 2 tablespoons apple cider vinegar. Heat over medium-low heat and mash mixture. Slowly add ½ cup

- sugar, heat until bubbling. Strain juice.)
- Or...simply add seltzer to frozen juice concentrate (like apple or cranberry).

Savory Spice Syrup Recipe:

<http://www.foodnetwork.com/recipes/savory-spiced-soda-recipe/index.html>

#### **Learn More - Books from DPL:**

[\*Homemade Sodas\*](#) by Andrew Schloss – everything you ever wanted to know about sodas!

[\*The Flavor Bible\*](#) by Karen Page and Andrew Dornenburg – good reference section that suggests both traditional and new flavor combinations.

[\*Homemade Root Beer, Soda & Pop\*](#) by Stephen Edward Cresswell – more recipes, but tips on brewing sodas.

[\*Top Secret Recipes: Sodas, Smoothies, Spirits, & Shakes\*](#) by Todd Wilbur – your homemade project can taste just like “the real thing!”

[\*Can It, Bottle It, Smoke It: and Other Kitchen Projects\*](#) by Karen Solomon – a couple soda recipes with many other interesting make-it-yourself food projects.

Link to this document:

[https://docs.google.com/document/d/1dbO3IRtoPI2sn40T-f5RCZ6a\\_gW50FpMnzLJ4jwQEfs/edit?hl=en\\_US](https://docs.google.com/document/d/1dbO3IRtoPI2sn40T-f5RCZ6a_gW50FpMnzLJ4jwQEfs/edit?hl=en_US)