



ANSON MILLS

Strawberry Syrup

Yield

About 1¹/₃ cups

Time

About 15 minutes

Equipment Mise en Place

For this recipe, you will need a heavy-bottomed medium saucepan; a potato masher; a large fine-mesh stainless steel strainer; a liquid measuring cup or a small, deep bowl; and a small ladle or soup spoon.

Ingredients

2 (10-ounce) bags frozen organic strawberries (such as Cascadian Farms)

2 to 2.5 ounces (1/4 to 1/3 cup) sugar

Pinch of fine sea salt

Directions

- 1.** Turn the frozen strawberries, sugar, and salt into a heavy-bottomed medium saucepan. Cover, set the pan over medium-low heat, and bring the berries to a bare simmer, stirring occasionally; they will become soft, fragrant, and juicy as they thaw. Using a potato masher, mash the berries to a pulp directly in the saucepan.
- 2.** Set a large fine-mesh stainless strainer over a liquid measuring cup or small, deep bowl and pour the berries into the strainer. Use a small ladle or the back of a soup spoon to press the solids against the strainer, extracting as much liquid as possible. Discard the pulp that doesn't go through the strainer. Cover the syrup and refrigerate until ready to use, or for up to 1 week.