

Snow Cone Syrups

Ingredients

- 8 oz Strawberries (fresh or frozen, chopped)
- 1 1/4 c Sugar
- 1 1/2 c Water
- 1 Mango (peeled and diced)
- 1/2 t Vanilla Extract
- 1 1/2 c Kiwi (peeled and diced)
- 1/8 c Spinach

Instructions

- 1.To make strawberry syrup: In a small pot on medium high heat, add strawberries, 1/2 cup sugar, and 1/2 cup water. Mash the fruit with a potato masher. Boil for 5-10 minutes, until syrup thickens. Pour through a sieve and into a bowl. Transfer to a squeeze bottle then refrigerate overnight before serving.
- 2.To make mango syrup: In a small pot on medium high heat, add mango, 1/4 cup sugar, vanilla and 1/2 cup water. Mash the fruit with a potato masher. Boil for 5-10 minutes, until syrup thickens. Pour through a sieve and into a bowl. Transfer to a squeeze bottle then refrigerate overnight before serving.
- 3.To make kiwi syrup: In a small pot on medium high heat, add kiwi, 1/2 cup sugar, spinach and

Snow Cone Syrups

1/2 cup water. Mash the fruit with a potato masher. Boil for 5-10 minutes, until syrup thickens. Pour through a sieve and into a bowl. Transfer to a squeeze bottle then refrigerate overnight before serving.