

Calamansi-ade



Level: Easy
Serves: 1

Prep Time: 15 minutes
Cooking Time: 5 minutes



2 to 4 Tbsp. freshly squeezed calamansi juice, seeds and skin removed

Ice cubes

$\frac{3}{4}$ to 1 cup seltzer water, chilled

Simple (sugar) syrup, to your taste (see recipe below)

Slice of lime or calamansi, for garnish

Pour calamansi juice in a glass. Add ice to top of glass. Add seltzer water. Add simple (sugar) syrup 1 tablespoon at a time, to your desired taste. Stir until all are combined. Garnish with a lime or calamansi slice.

Simple (Sugar) Syrup:

1 cup white granulated sugar

1 cup water

For the simple (sugar) syrup: In a small stainless-steel saucepan add the sugar and water. Stir on medium heat until all the sugar is dissolved. Remove from heat and cool completely. Store in an airtight container and refrigerate. This syrup will keep in the refrigerator for about 2 weeks.