

## Calamansi Juice



*Level: Easy*  
*Serves: 4*

*Prep Time: 20 minutes*  
*Cooking Time: 5 minutes*



### *Simple Syrup:*

1 cup white granulated sugar  
1 cup water

1 cup freshly squeezed calamansi juice (seeds and peel removed)  
2 to 3 cups cold water  
Fresh calamansi, sliced (optional - to garnish)  
Fresh mint (optional - to garnish)  
Ice

*For the simple syrup:* In a small saucepan add the sugar to the 1 cup of water. On medium heat, stir the mixture until the sugar is dissolved, about 2 to 3 minutes.

In a pitcher, add the calamansi juice. Next add 2 cups cold water. Add the simple syrup. Stir and taste. If too sweet, adjust to your own taste by adding  $\frac{1}{2}$  cup of cold water at a time. If desired, add the sliced calamansi and mint. Refrigerate to chill. Mix well before serving over ice.