**Kafir Lime-Mint Syrup**

**Ingredients:**

4 small branches Kafir lime leaves

4 oz. fresh mint

2 oz. lime juice

20 cups sugar

10 cups water

Green food coloring

**INSTRUCTIONS**

1. Pick the leaves from the kafir branches, being careful of the thorns. Wash them well.
2. Put the picked and washed kafir leaves, mint, lime juice, and water in a large pot. Bring to a simmer. Allow to simmer for 15 minutes.
3. Remove all leaves and stems from the water.
4. Whisk in the sugar. It should get pretty thick. Return to a simmer and continue whisking until all the sugar is dissolved.
5. Add green food coloring until the syrup is bright green in color.