

# Elderberry Syrup Recipe



1 cup dried elderberries  
4 cups water  
1/3 cup raw honey

1. Combine elderberries and water in a medium pot on the stove. Heat on medium-high heat until boiling. Lower heat and simmer for 5 minutes.
2. Using a strainer, pour liquid into a bowl.
3. Add honey and stir.
4. Once it has cooled, use a funnel at the mouth of a mason jar and pour syrup into two jars.
5. Place lids on jars and store one in the refrigerator and one in the freezer for future use.



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