

## **Traditional Persian Sekanjabin**

Yields: Approx. 2 cups syrup

Prep time: 10 mins Cook time: 30-40 mins

### **Ingredients:**

2 cups granulated sugar (or honey)

1 cup water

1 cup white vinegar (or apple cider vinegar)

1 large bunch fresh mint, washed

### **Instructions:**

**Dissolve Sugar:** In a saucepan, combine water and sugar over medium heat, stirring until dissolved.

**Boil:** Bring to a gentle boil for about 10 minutes.

**Add Vinegar:** Add the vinegar and lower the heat to a simmer. Let it cook for another 20–30 minutes until the syrup thickens slightly.

**Infuse Mint:** Remove from heat. Add the fresh mint bunches (stalks included) to the hot syrup. Allow it to cool to room temperature with the mint inside.

**Strain & Store:** Once cool, remove the mint, squeezing it to release flavour. Strain the syrup and store in a glass jar in the refrigerator.

### **How to Serve (Sekanjabin Sharbat)**

**Classic Drink:** Mix 3–5 tablespoons of syrup into a glass of iced water.

**Cucumber Cooler:** Add 2 tablespoons of grated, fresh cucumber to the drink for a traditional, refreshing twist.

**With Lettuce:** Traditionally, this syrup is served in a bowl, alongside fresh romaine lettuce leaves to be dipped in the mixture.