

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2010/06/26/al-qater/>

Al-Qater

From: Family Recipe / Servings:

2 cups sugar

Turn on heat, in a pot put sugar and water and stir to dissolve, and keep stirring every once in a while.

1 cup water

Once the mixture boils, add lemon juice.

1 tsp lemon juice

Let the mixture boil for 5 - 7 minutes, then turn off heat.

Store in airtight jar at room temperature, then use when needed it.

Notes and Tips

To make larger amount, double or triple the recipe.

Sugar syrup can be flavored by adding orange blossom water or rose water, but don't add these flavors if the recipe didn't ask for a flavored sugar syrup. Adding flavors to the syrup is done after you turn off the heat (after step 4).

The basic rule for using sugar syrup:

Cold sugar syrup is added to hot desserts.

Hot sugar syrup is added to cold desserts.

This rule has exceptions, and that will be clear in the recipe.

When a recipe calls for hot sugar syrup and you want to use the syrup that you stored, so all you have to do is to reheat the syrup.

I will be referring to this recipe in most of the Arabic desserts.