



## Recipes

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### Spiced Syrup

Serves 1

#### Ingredients:

36 oz. (6½ cups) Piloncillos (unrefined sugar, usually in the shape of a cone, that can be found in Mexican markets. Brown sugar can be substituted.)

1 piece Sugar Cane (8")

2 Cinnamon Sticks

16 oz. (2 cups) Water

12 Whole Cloves

1 small Nutmeg Pod, cut into quarters

.5 tsp. Allspice Berries

1 large Orange , quartered

Half a Lemon

4.75 oz. (1 cup) Dried Figs

7 oz. (1 cup) Granulated Sugar

#### Directions:

1. Place all ingredients in a large stockpot. Heat over medium heat and cook for one hour or until syrupy. Strain into a large metal bowl and set aside until ready to use.