

HOW TO MAKE YOUR OWN HARDERS DELICIOUS SYRUPS

*HARDERS EXTRACTS: Each gallon of Harders Extract will make 64 gallons of ready-to-use syrup.

*SIMPLE SYRUP RECIPE: To make Simple Syrup, dissolve 6.5 pounds of granulated sugar into ½ gallon of hot water. Mix until thoroughly blended. This mixture will give you 1 gallon of Simple Syrup. If you need an extended shelf life, we recommend adding 0.5 fl. oz. of our Liquid Sodium Benzoate to 1 gallon of Simple Syrup. This syrup can be stored unrefrigerated for up to 1 year.

*HARDERS EXTRACTS: Next add 2.0 fl. oz. of Harders Extract or Emulsion to 1 gallon of Simple Syrup.

*HARDERS COLORS: Add 0.5 – 1.0 fl. oz. of Harders liquid color to 1 gallon of Simple Syrup, depending on the darkness of color you desire.

*HARDERS FRUIT ACID SOLUTION: Add 0.25 fl. oz. of Fruit Acid to 1 gallon of Simple Syrup for best flavor and tartness. This helps to bring out the flavor. This step is optional but highly recommended.

Shake well and you have a delicious ready to use Hawaiian shaved ice syrup. Just pour onto your ice and enjoy!

*TO MAKE A BEVERAGE: Add 5 parts water to 1 part Syrup for a delicious drink.

ALOHA & MAHALO !