

Cinnamon Basil Syrup with Strawberries and Ice Cream



1/2 cup water

1/4 cup sugar

A good handful of cinnamon basil

1 cinnamon stick

vanilla ice cream

fresh strawberries

In a small saucepan, bring sugar and water to a boil over medium-high heat, stirring frequently until sugar has dissolved. Remove from heat and submerge cinnamon stick and basil leaves. Let sit for at least 30 min.

Once cooled, remove basil leaves (if you wish) and cinnamon stick and drizzle over fresh strawberries and ice cream. Or, you could always try it in a cocktail!