

Orange Syrup

YIELD: ABOUT 1 CUP

Using blood oranges along with navel oranges gives this a deep orange color that's more in tune with an orange soda. While you're juicing, go ahead and include the pulp.

- Grated zest and juice of 2 navel oranges
- Grated zest and juice of 2 blood oranges
- 1 tablespoon agave syrup
- ¼ teaspoon citric acid (optional)

In a nonreactive container, like a 2-cup Mason jar, combine the zest and juice of the navel oranges and the blood oranges. Stir in the agave and citric acid, if using, to combine. Refrigerate in a covered container for 12 to 24 hours. Then, run the syrup through a fine-mesh sieve to remove the zest. Refrigerate the syrup in a covered container for up to 1 week.

To make Orange Soda: Stir up to ¼ cup Orange Syrup, or to taste, into 8 ounces (1 cup) of seltzer.

Helpful Hint: Forget fancy juicers! Gently roll any citrus fruit on a cutting board or countertop to get the most juice possible from the citrus. Cut in half, and then just use old-fashioned clean hands to extract the juices from the citrus.

