

Spice Syrup

3½ cups palm sugar syrup
½ cup maple syrup
1¾ oz cassia bark
1 oz fried garlic
½ oz white peppercorns
½ oz coriander seed
¼ oz black cardamom, smashed
¼ oz Sichuan peppercorns
⅕ oz star anise
⅕ oz fennel seed
.1 oz cumin seed
.1 oz cardamom pods
6 ea whole cloves

1. Toast last 9 spices at 290° for 10 minutes.
2. Combine all ingredients and slow simmer until volume reduces by ½ cup.
3. Rest overnight - do not strain.