



Recipes



Photo by Alan Richardson

Soy-Lime Leaf Syrup

Episode 102: Soy Lime Leaf Syrup

This reduction, which blends the sweetness of caramely turbinado sugar with the exotic flavor of Lime Leaf, is my version of kecap manis, sweet Indonesian soy sauce. Kecap manis is part of the recipe, but the mixture is made more exciting with the addition of the other flavor notes.

Makes 3 cups

Lasts 2 weeks, refrigerated

Ingredients

3 cups turbinado sugar, or brown sugar
2 cups naturally brewed soy sauce
2 cups kecap manis, or 2 more cups soy sauce plus 2 more cups sugar
1 cup fresh lime juice
8 Lime leaves (fresh or frozen), crushed, or the zest of 1 large lime

Directions

In a nonreactive medium saucepan, combine the sugar, soy sauce, kecap manis, lime juice, and kaffir leaves. Bring to a very gentle simmer over medium heat, uncovered, being careful not to boil. Reduce the liquid by about half or until syrupy, 30 to 45 minutes. (Test it for proper consistency by drizzling some in a line on a cold plate; it should resemble maple syrup.) Using a rubber spatula, press the syrup through a fine sieve to strain out the

leaves. Let the syrup cool and use or store.

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