

SIMPLE SYRUP AND SNOW BALL SYRUP

SIMPLE SYRUP

Simple syrup is sugar dissolved into water. The hotter the water the easier it is to dissolve the sugar. The syrup will become clear and thick as it cools. Some snow ball outlets use 5 lbs. of sugar per gallon of simple syrup and others use 6 lbs. of sugar per gallon. After the simple syrup is flavored it becomes snow ball syrup. The 6 lb. per gallon snow ball syrup is recommended for its richness and strength as the snow melts. Less of the thicker 6 lb. sugar mix is required to flavor a snow ball. Quantity simple syrup recipes are listed below.

6 lbs. of sugar per gallon simple syrup recipes:

6 lbs. sugar + 2 qt. 6 ozs. water = 1 gal. syrup

25 lbs. sugar + 2 gals. 1 qt. water = 4.125 gals. syrup

50 lbs. sugar + 6 gals. 2 qts. water = 8.25 gals. syrup

100 lbs. sugar + 9 gals. water = 16.5 gals. syrup

5 lbs. of sugar per gallon simple syrup recipes:

5 lbs. sugar + 2 qts. 1 pt. water = 1 gal. syrup

25 lbs. sugar + 3 gals. 1 pt. water = 5 gals. syrup

50 lbs. sugar + 6 gals. 1 qt. water = 10 gals. syrup

100 lbs. sugar + 12 gals. 2 qts. water = 20 gals. syrup

Some snow ball outlet owners cook their simple syrup. Cooked syrup should be brought to a boil for three to five minutes. The cooking process breaks down the sugar into two simple sugars — dextrose and levulose. Depending on the ratio between the two sugars, the cooked syrup should be between 12% and 24% sweeter than syrup made with hot water only. As the cooked syrup ages two or three days it will become thicker. Cooking kills most bacteria and thus provides a longer shelf life for the syrup.

It is not necessary to cook simple syrup to prepare a good snow ball. Only one out of twenty snow ball outlets will cook their simple syrup. The disadvantages are the heat generated, labor involved and general inconvenience.

SNOW BALL SYRUP

Snow ball syrup is prepared by adding four (4) fluid ounces of Southern Snow flavor concentrate (extract) to color and flavor a gallon of simple syrup. Shake the flavor concentrate before using. Flavor concentrates have a shelf life of about three years. Snow ball syrup has a shelf life of about two weeks.

Do not make large quantities of syrup in advance. Syrup should be kept out of direct sunlight to retard bacteria growth and protect the flavor.

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