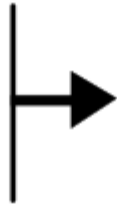




Syrop



z mniszka



400

400 kwiatków mniszka,

1



1 litr



++

wody,

1



1 kg



cukru,

1



1 cytryna.



Kwiatki mniszka zerwij



w

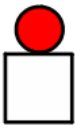
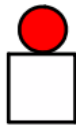


słoneczny



dzień,



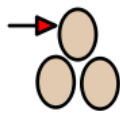
Rozłóż  na  papierze  na  1/2 godz. aby



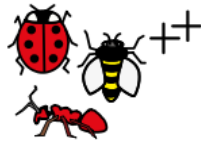
wyszły



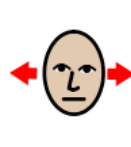
z



nich



owady.



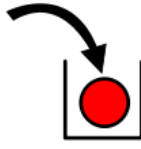
Nie



płucz.



Włóż



do



garnka,



zalej

1



1 litrem



wody

++

+



i

gotuj

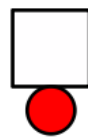
15

15



minut.

++



Pod



koniec



dodaj



dobrze umytą

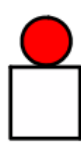
+



i pokrojoną cytrynę.



Zostaw



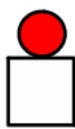
na



noc.



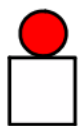
Zostaw



na



noc.



Na



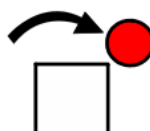
drugi



dzień,



odcedź



przez



sitko,



dodaj



cukier



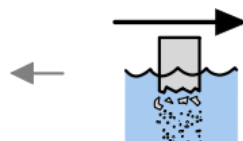
i



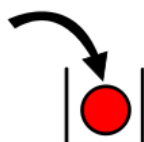
zagotuj aż



cukier



się rozpuści. przelej



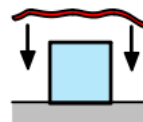
do



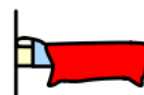
czystych, suchych



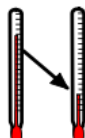
śłoiczków,



przykryj kocykiem,



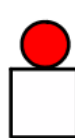
aż całkowicie



ostygna.



Pij



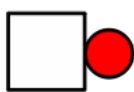
na



zdrowie



dodając

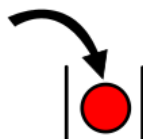


po

1



łyżeczce

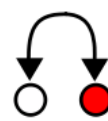


do



herbaty

++



lub



wody.

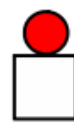
++



Smacznego



i



na



zdrowie