

# **Rose Sekanjabin**

by: [Lady Anna Dokeianina Syrakousina](#)

**I made rose sekanjabin for the first time today, so I documented it by video[not available in .pdf form). Sekanjabin is a syrup with origins in Medieval Persia. It's typically made with mint, but a variety of substitutions can be made. In this case, I used dried roses, since I have way too much for my wine.**

**The video will take you through the steps, but here's the recipe:**

**2 1/2 cups of homemade rosewater (I boiled 4 cups of dried rose petals and buds in 3 cups of water. I had to add more water a couple of times to get the right amount.)**

**4 cups of granulated sugar**

**1 cup of white wine vinegar**

**Combine ingredients and boil for a half hour. Let cool. Syrup keeps indefinitely in a bottle without**

# refrigeration.