



Cider Syrup

- 1 C. apple cider
- 3 T. light corn syrup
- 1 T. light brown sugar
- 1 T. fresh lemon juice

In a small saucepan bring ingredients to boil. Then reduce the heat to medium & boil, stirring occasionally, until the mixture is reduced by half, about 10 minutes. Remove the pan from the heat & swirl in, 2 T. cold butter, cut into 6 pieces. Serve immediately or let cool, pour into a jar & refrigerate for up to 1 week. Reheat (but do not boil) before using..