



Blueberry Syrup



1 pint blueberries, rinsed

1/4 c light corn syrup

2 T powdered sugar

1 T butter

1/2 t lemon rind

3 t lemon juice, divided

Combine blueberries, corn syrup, powdered sugar, butter, lemon rind and 1 teaspoon lemon juice in saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil. Reduce heat to medium/low and simmer, stirring occasionally, for 15 minutes. Mixture will thicken as it cooks. If mixture thickens too much, add additional water, 1 tablespoon at a time, until mixture reaches desired consistency. Remove from heat and stir in remaining lemon juice. Cool slightly. Serve over pancakes or waffles. Store in refrigerator for up to a week.