



Raspberry Syrup



2 c raspberries (fresh or frozen . . . thaw if using frozen)

1½ c sugar

¼ c Karo syrup

1 T lemon juice

2 T butter

Mash raspberries and place in saucepan. Add sugar, corn syrup, lemon juice and butter. Cook over medium heat, stirring occasionally, until mixture comes to a boil. Boil 1 minute. Remove from heat and pour through fine mesh strainer to remove seeds. Serve warm with French toast, waffles, pancakes, crepes, etc. Store in refrigerator and reheat before serving.