

Sauces

Jalapeno Syrup

Better Homes and Gardens Garden Fresh Recipes - July 2011

Servings: 10

Start to Finish Time: 15 minutes

1/4 cup lemon juice

1/4 cup lime juice

1/2 cup sugar

2 fresh jalapeno chile peppers, coarsely chopped

1 1-inch piece fresh ginger, chopped

In a saucepan, combine the lemon juice, lime juice and sugar. Bring just to a boil.

Cook and stir until the sugar is dissolved.

Reduce heat and add the chile peppers and ginger.

Simmer, uncovered, for 4 minutes. Remove from the heat.

Strain through a fine-mesh sieve and discard solids.

Cool to room temperature.

Per Serving (excluding unknown items): 44 Calories; trace Fat (0.7% calories from fat); trace Protein; 12g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates.