

# Hot Momma Syrup

## HOT MOMMA SYRUP

### INGREDIENTS

- $\frac{1}{2}$  Cup Water
- $\frac{3}{4}$  Cup Dark Brown Sugar
- $\frac{1}{4}$  Cup Sugar
- 2 Tbsp Butter
- $\frac{1}{4}$  tsp Maple Flavoring
- 1 tsp Hot Momma Seasoning, mild or fiery
- $\frac{1}{4}$  tsp Sea Salt

### DIRECTIONS

Mix  $\frac{1}{2}$  cup water with  $\frac{3}{4}$  cup brown sugar and  $\frac{1}{4}$  cup sugar in a saucepan. Bring to a boil at medium-high heat. Stir until sugars dissolve. Add seasoning and salt. Stir and boil until syrup thickens (4-5 minutes). Remove from heat. Stir in butter until melted. Stir in maple flavoring. Syrup will thicken as it cools. Ac-salsa-rize!