

Hot Momma Syrup

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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!