



Buttermilk

SYRUP

Ingredients:

- 1/2 cup butter (one stick, can use less)
- 1 tablespoon white corn syrup
- 1 cup sugar
- 1/2 cup buttermilk
- 1/2 teaspoon baking soda
- 2 teaspoons 1or vanilla



Directions:

- Melt butter in tall saucepan.
- Add corn syrup, sugar, soda and buttermilk.
- Stir well. When hot it will foam, stir or take off heat if it gets too tall.
- Cook for about 5 minutes until the color turns a caramel color.
- Add vanilla