Fruit Juice Syrup

Ingredients

- 4 cups berry juice (blackberry, logan, currant, etc.)
- 2 cups sugar
- 1 to 2 cups light corn syrup

Instructions

1. Put ingredients together and boil about 3 minutes.
2. The corn syrup will tend to thicken the juice without making it intensely sweet. Adding more sugar without the syrup will tend to make jelly, and if a great deal of sugar is added to thicken the juice, the mixture will sugar. The corn syrup prevents this and still makes the mixture a consistency to pour, but not run too much.
3. Use for hotcakes, waffles, ice cream and puddings.
4. NOTE: If you wish to store for later use, pour hot syrup into hot, sterilized jars and seal with hot lids and rings. Do not process as syrup tends to break down.

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