

Rum Syrup

Ingredients

- 1 1/4 cups sugar
- 1 cup water
- 1 lemon, sliced
- 1/2 cup light rum

Instructions

1. Combine sugar and water in a heavy medium-sized saucepan.
2. Bring to boiling, stirring until sugar is dissolved.
3. Boil, uncovered, 10 minutes.
4. Remove from heat; stir in rum.
5. Cool slightly.
6. Proceed as directed.
7. Yields 2 1/2 cups sauce.

RUM SYRUP

1 $\frac{1}{4}$ cups sugar
1 cup water
1 lemon, sliced
 $\frac{1}{2}$ cup light rum

Combine sugar and water in a heavy medium-sized saucepan. Bring to boiling, stirring until sugar is dissolved. Boil, uncovered, 10 minutes. Remove from heat; stir in rum. Cool slightly. Proceed as directed. Yields 2 $\frac{1}{2}$ cups sauce.

