

Bronco Berry Sauce By Carolyn Willingham on Saturday, September 28, 2013 at 7:42pm

3/4 cup Water

1/3 cup Sugar

1/4 cup Corn syrup

3 T. Pectin

2 tea. Corn Starch

1 tea. Vinegar

1/4 tea. Red food Coloring

1/8 Tea Onion Powder

dash Cayenne Pepper

dash Garlic Powder

dash Paprika

1/4 cup Minced Red bell pepper

1/2 tea Minced canned jalapeno peppers

Combine all ingredients except pepper in small pan. Whisk well. Set on med/high heat, covered. Add peppers and bring mixture to boil, Stirring often. Reduce heat and simmer 5-7 min. or until thick. Remove from heat and let sauce sit about 10 min. Stir and cover. Use sauce when it reaches room temp. Makes one cup.