

BEATRICE OJAKANGAS' LEMON SAUCE

To serve with gingerbread

Ingredients:

1/2 cup sugar

4 Tbsp (1/2 stick) unsalted butter

2 Tbsp fresh lemon juice

1 tsp grated lemon zest

1/4 cup water

strips of lemon peel for garnish

In a small saucepan, combine 1/2 cup sugar, 4 tablespoons butter, lemon juice, lemon rind and water.

Place over medium heat and bring to a boil, stirring constantly.

Reduce heat to low and simmer for 4 minutes, stirring until the mixture is clear and slightly thickened. Serve warm over gingerbread. Top with strips of lemon peel, if desired.

From "Come One, Come All."



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534 Selby Avenue
Saint Paul, MN 55105

651-221-1057