

Heritage Recipes

You can share old family recipes and traditions

Milk Syrup

From Earl

This is a recipe that was given to me by Margret Napper of Creswell Oregon about 55 years ago. At the time she told me that it was what her Grandmother made while they were coming to Oregon on the Wagon Train. I have no reason to doubt her. Margret passed away many years ago but I am sure she would want me to send this to you.

The measurements are a little strange but this is just the way it was given to me.

Ingredients:

1 cup milk

1 cup sugar

1 walnut of butter (Editor's note – this is about 1 tablespoon)

1 pea of vanilla

Over high heat bring the milk and sugar to a high boil stirring all the time. When you can't stir fast enough to keep it from boilig over, take it off the heat and stir in the butter and vanilla. Serve over pancakes or french toast.

It's really good, and it's a lot cheaper than buying Syrup. And you have my permission to use my name but remember that the credit really belongs to Margret.

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