



South African Recipes

"cooking with confidence"

Black jack

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Ingredients

- Golden syrup

Method

- In a heavy sauce pan on medium heat warm Golden syrup.
- Stirring continuously to prevent burning. You will notice the color change from light golden color to a reddish color and then black. It will make smoke and smell like burning that is normal.
- Carefully add a bit of boiling water to Thin down the black syrup and melt it again.

Can be stored in refrigerator until used.

Used to color food brown.