

Lemon Sauce

1 cup fructose

1/3 cup lemon juice

In a small, heavy saucepan combine the fructose and the water. Place the saucepan over a medium high heat. Cook until the mixture comes to simmer, allow to turn a light brown, then remove from heat. Pour into an airtight container and refrigerate. The sauce will thicken when chilled. Store in the refrigerator for up to 2 months.