

Reckless In The Kitchen

Butterscotch Sauce

Recipe from What's A Cook to Do? by James Peterson

Ingredients:

- 1 c granulated sugar
- 1/2 c water
- 8 tbsp (1 stick) butter, cut into pieces
- 1/2 c heavy cream
- 1/8 tsp vanilla extract

This recipe makes 1 1/2 c of butterscotch sauce, store at room temperature.

Directions:

Pour sugar into a heavy-bottomed sauce pan over medium heat (if using a gas stove top use medium-low heat). It is helpful if the bottom of the pan is shiny, rather than dark on the bottom so you will be able to see the changes in color.

Allow the sugar to melt, stirring frequently. The sugar has caramelized when it is a dark, reddish brown and has completely melted with no lumps.

Add the water to the mixture and boil until the mixture is evenly combined. Next, add the butter and boil until the syrup is frothy, changes to a deep brown color and has a nutty smell to it (5 minutes or so).

Carefully, add the heavy cream, stir to combine, and allow to boil for a few seconds. The mixture should be a smooth sauce, remove from heat and allow to cool.