



COOKS ON MAIN

*for the everyday chef*

m-f : 9-6pm • sat: 9-4pm • 701.572.2665 • 224 main st. • williston, nd • 58801 • www.cooksonmain.com

**Golden Butterscotch Sauce**  
*Makes about 16 oz - or (4) 4 oz jars*

For those on your list with a sweet tooth, ooey gooey butterscotch sauce is a treasured treat. For something with a lot of flavor complexity, this sauce assembles easily and quickly. Enjoy this sauce over ice cream, pie, or even as a spoonful stirred into a cup of dark roast coffee.

*Ingredients:*

8 tablespoons butter  
1 cup light brown sugar  
1 cup heavy cream  
1/2 teaspoon vanilla  
pinch of salt

*Directions:*

1. In a 3-quart saucepan over low heat, melt the butter, then add the brown sugar. Stir to combine with a wooden or silicone spoon.
2. Stir slowly the mixture slowly, allowing the sugar to dissolve in the butter and turn from a granular texture into a more liquid, bubbly lava texture. (Careful -- the mixture is hot -- resist any urge to taste!)
3. Once the butter-sugar mixture becomes a molten, bubbling liquid, add the cream all at once. Quickly whisk the cream into the butter-sugar with a sturdy whisk, and with continuous stirring simmer on low (gentle bubbling) for about 5 minutes. The mixture will thicken slightly.
4. Remove from heat, and add the vanilla and a pinch of salt and stir to combine.
5. Carefully pour or spoon the sauce into the jars. The butterscotch sauce will continue to thicken as it cools. Wait until the jars have cooled completely, then fit with a tight lid. Keep refrigerated for up to two weeks.
6. If desired, reheat the butterscotch in a microwave oven for 10 seconds to return it to a perfect drizzling state.