



Butterscotch Sauce

Made from sugar syrup, butter and cream, butterscotch often contains Scotch whiskey. Serve this sauce over ice cream for an irresistible treat.

Ingredients:

- 1 cup sugar
- 1 cup light corn syrup
- 1/2 cup heavy cream
- 3 Tbs. unsalted butter, cut into pieces
- 2 Tbs. Scotch whiskey (optional)

Directions:

In a heavy 2- to 2 1/2-quart saucepan over medium-high heat, cook the sugar until it turns amber, 6 to 8 minutes. Stir the sugar with a long-handled wooden spoon during the first 1 to 2 minutes of cooking; do not stir after this point and, instead, tip the pan to ensure even cooking. Do not allow the sugar to burn. If the sugar burns, turns very dark and smells acrid, discard it and start again.

Add the corn syrup and cook until blended, stirring only as necessary. Exercise great caution, as the sugar is very hot. Use a long-handled wooden spoon and heavy pot holders to protect your hands.

Remove the pan from the heat and very carefully pour the cream into the hot syrup. Add the butter and stir until the butter melts, the cream is thoroughly incorporated and the sauce is smooth. Stir in the whiskey. Serve warm or at room temperature.

The sauce can be covered and refrigerated for up to 3 days. Reheat gently over medium heat.
Makes about 2 cups.



Source: William Sonoma