

# **BLEU'S HOMEMADE BUTTERSCOTCH SAUCE**

## **INGREDIENTS:**

**YIELD: ABOUT 7/8 OF A CUP OF SAUCE**

- **5 TABLESPOONS KERRYGOLD PURE IRISH BUTTER (UNSALTED, 1 TABLESPOON MORE THAN A 1/2 STICK)**
- **1/2 CUP LIGHT BROWN SUGAR (PACKED)**
- **1/2 CUP HEAVY WHIPPING CREAM**
- **1 TEASPOON COARSE SEA SALT (A LITTLE MORE IF YOUR TASTE SAYS SO) USE ONLY SEA SALT**
- **1 TABLESPOON PURE VANILLA EXTRACT, (A BIT MORE WILL NOT HURT. USE ONLY PURE EXTRACT, NO IMITATION)**
- **2 TEASPOONS OF COGNAC (I USE A SMALL AMOUNT MORE)**

## **INSTRUCTIONS:**

**MELT BUTTER IN A MEDIUM HEAVY-BOTTOMED SAUCEPAN OVER MEDIUM HEAT. ADD THE SUGAR. AFTER YOU MIX ENOUGH TO GET A SMOOTH CONSISTENCY, ADD CREAM AND SALT AND WHISK UNTIL WELL BLENDED. BRING TO A VERY GENTLE BOIL AND COOK FOR ABOUT FIVE MINUTES, WHISKING OCCASIONALLY.**

**REMOVE FROM HEAT AND ADD ONE TABLESPOON OF THE VANILLA EXTRACT AND THE COGNAC STIRRING TO COMBINE AND THIS IS WHERE, DESPITE THE SIMPLICITY OF THE RECIPE, YOU GET TO FEEL ALL DEPTH AND THE SPECIAL SAUCE THIS IS. DIP A SPOON IN THE SAUCE AND CAREFULLY TASTE THE SAUCE TO SEE IF YOU WANT TO ADD ADDITIONAL PINCHES OR SALT OR SPLASHES OF VANILLA AND COGNAC. TWEAK IT TO YOUR TASTE, WHISKING WELL AFTER EACH ADDITION. I USUALLY END UP USING A LITTLE MORE SEA SALT AND PURE VANILLA TO GET A BUTTERSCOTCH SAUCE WITH A VERY ROBUST AND IMPRESSIVE BUTTERSCOTCH FLAVOR BUT THE STRENGTH OF YOUR VANILLA AND INTENSITY OF THE SALT MAY VARY.**

**SERVE COLD OR WARM OVER VANILLA ICE CREAM OR USE ON ANYTHING. I SOMETIMES SUBSTITUTE THIS SAUCE TO USE IN MY "BANANAS' FOSTER". THE SAUCE WILL THICKEN AS IT COOLS. IT CAN BE REFRIGERATED IN AN AIRTIGHT CONTAINER AND REHEATED IN A MICROWAVE OR SMALL SAUCEPAN. PLEASE ENJOY ! AMB. BLEU**