



Butterscotch Pudding

Yield – 8 x 4 oz. portions

- ¾ cup dark brown sugar
- 3 Tablespoons butter
- 1 oz whisky
- a pinch of salt
- 3 ½ cups whole milk
- 1/3 cup cornstarch
- 1 Tablespoon vanilla extract

Over medium-high heat, begin to melt the brown sugar in a heavy-bottomed saucepan. Working on and off the heat as needed, stir with a rubber spatula to make sure the sugar cooks evenly. Cook the brown sugar until it looks like molten lava, and all the granulated pieces have melted down. Be very careful to avoid burning the sugar; it will smoke before it burns, so be attentive.

Once the sugar has all melted and cooked for 2-3 minutes, add the butter carefully. The butter will sizzle and bubble, so stir with caution. Once the butter has stopped sizzling, add the whisky and stir again until the sizzling and bubbling stops.

Pour 3 cups of the milk into the pot, reserving the last ½ cup. Stir and bring to a simmer. Continue to stir, scraping the bottom and sides of the pot to make sure all the butterscotch dissolves. Switch to a whisk to stir once your spatula is no longer covered in caramelized sugar.

Combine the cornstarch and remaining milk, and mix well. Pour into the pot, whisking constantly. Bring to a boil, then turn off the heat. Stir in the vanilla extract.

Pour into small mason jars, bowls, or other containers for service. Refrigerate until the pudding sets, at least 1-2 hours.