

Miso Butterscotch

Ingredients

6 Tbsp whipping cream
3 Tbsp unsalted butter
2 Tbsp white miso
6 Tbsp brown sugar (light or dark)

Directions

In a small saucepan, combine cream and butter over medium heat, until butter melts. Whisk in miso and brown sugar and cook, stirring frequently, until the mixture is slightly thickened and shiny, about 5-10 minutes. Use right away or refrigerate for at least a week. Rewarm before using to loosen it up. Makes $\frac{3}{4}$ c.

Miso Butterscotch Sundae: Drizzle butterscotch over a scoop of vanilla ice cream and garnish with a good sprinkling of black sesame seeds.

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Cooking with Care by Amy Sokol - www.cookingwithcare.com