

Butterscotch Sauce

*The Oke Family Cookbook
Best of the Best Minnesota Cookbook*

Yield: 1 pint

*1 cup light corn syrup
1 cup brown sugar
salt
1/2 cup milk
3 tablespoons butter
vanilla*

Place all of the ingredients in a saucepan. Bring to a full boil. Cook for 5 more minutes.

Per Serving (excluding unknown items): 1850 Calories; 39g Fat (17.7% calories from fat); 4g Protein; 398g Carbohydrate; 0g Dietary Fiber; 110mg Cholesterol; 864mg Sodium. Exchanges: 1/2 Non-Fat Milk; 7 1/2 Fat; 26 Other Carbohydrates.