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# Old-Fashioned Buttermilk Syrup

*Publix.com*

Servings: 8

Start to Finish Time: 20 minutes

**1/2 cup unsalted butter**

**1 cup sugar**

**1/2 cup buttermilk**

**1/2 teaspoon Kosher salt**

**1/2 teaspoon vanilla extract**

**1/2 teaspoon baking soda**

In a large saucepan over medium heat, melt the butter and sugar, stirring occasionally.

Pour in the buttermilk, salt and vanilla. Bring to a simmer. Simmer for 2 to 3 minutes, stirring constantly, until the sugar dissolves.

Remove the pan from the heat and carefully stir in the baking soda.

Serve warm.

## Condiments, Sauces

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*Per Serving (excluding unknown items): 205 Calories; 12g Fat (49.8% calories from fat); 1g Protein; 26g Carbohydrate; 0g Dietary Fiber; 32mg Cholesterol; 214mg Sodium. Exchanges: 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.*