

# VANILLA BUTTERMILK *syrup*



Serving Size  
1 litre



Prep Time  
5 Minutes



Cook Time  
20 Minutes



Total Time  
30 Minutes

## REQUIREMENTS

You will need:

- large, tall pot
- whisk, ladle, & a funnel
- heat stable mason jars & lids

## INGREDIENTS

- 1 & 1/2 cups (340 g) Salted Butter
- 1 & 1/2 cups (355 ml) Buttermilk
- 3 cups (575 g) Sugar
- 1 Tablespoon (15 ml) Vanilla
- 1 Tablespoon (15 ml) Baking Soda

## INSTRUCTIONS

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1. Using a large / tall saucepan (make sure it is big enough to accommodate the science experiment that happens when the baking soda is added) combine butter, buttermilk, & sugar. Bring to a boil, stirring consistently & slowly for about 5 minutes after boiling point.
2. Remove from heat & whisk in the vanilla & baking soda. The sauce will rise up & double in size. Stir until the syrup becomes clearer & the foam disappears. You may use the syrup at this stage. It will be a very light gold, more liquid consistency, however perfectly suitable for pancakes & waffles.
3. To make more of a caramel sauce - return the pot to a medium to high heat & continue to stir the syrup. Bring mix to a boil again & keep stirring. If it appears as though it may boil over, simply lower the heat. The longer you cook it, the more it will thicken & turn to a golden caramel colour. This process should really only take another 5 minutes or so.
5. Use right away or funnel into prepared mason jars using a ladle. Once cooled, store in your fridge. Enjoy over pancakes & waffles, ice cream, crisps & cobblers or stir into coffee. You will want to eat this right out of the jar!

## HOT TIPS

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*It is imperative to use a large / tall sauce pan. Like a pasta pot. Otherwise you WILL overflow - this is a bigger is better scenario for sure! You have been warned 3 times now! Because this recipe doesn't contain a "preservative," the filled jars must be stored in the fridge. It is unsafe to can dairy products without the proper knowledge and equipment. It may separate after a few days in the fridge - this is ok and it is totally useable. Reheat and whisk. To reheat, place jar in a hot water bath. Try to avoid microwaving it. You may also reheat it in a saucepan very slowly and stirring until warmed. Experiment with adding bourbon or rum along with the vanilla or store in jars with orange slices and cinnamon sticks for a bit of spice!*