

**Misc.**

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## **Peanut - Butterscotch Ice Cream Sauce**

Gifts FRom The Kitchen - p11

*Especially made for Vanilla Ice Cream*

**1 1/2 cups Brown sugar, firmly packed**

**2/3 cup light corn syrup**

**4 tablespoons butter or margarine**

**1/8 teaspoon salt**

**1 can (5 oz) evaporated market**

**1/4 cup creamy peanut butter**

**1/2 cup coarsely chopped peanuts**

Combine sugar, corn syrup and butter in a heavy saucepan, stirring well. Simmer over medium heat, stirring constantly, until mixture reaches a soft ball stage - 234 degrees on a candy thermometer.

Remove from heat and stir in remaining ingredients.

Warm before serving.

Makes two half-pints. Recipe may be doubled or trebled without difficulty.

Must be stored in refrigerator.

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Per Serving (excluding unknown items): 1017 Calories; 46g Fat (38.3% calories from fat); trace Protein; 166g Carbohydrate; 0g Dietary Fiber; 124mg Cholesterol; 986mg Sodium. Exchanges: 9 Fat; 11 Other Carbohydrates.