

Butterscotch Pudding (6 servings)

Ingredients

6 Tablespoons (3/4 stick) unsalted butter
1 ¼ Cup firmly packed dark brown sugar
3 Cups milk
¼ Cup plus 2 Tablespoons cornstarch
½ Teaspoon salt (I don't put any salt in)
3 large egg yolks, lightly beaten
1 Teaspoon vanilla extract
3 Tablespoons mild Scotch Whiskey

Directions

Melt butter in a large heavy bottom sauce pan.
Mix in sugar and cook over moderate heat until smooth.
Add 2 ½ cups of the milk.
Cook, stirring until steam begins to rise from the surface.
While the milk is heating, mix ½ cup of the milk with the cornstarch and salt and stir until it is smooth.
When the milk is heated and ready, pour the cornstarch mixture into the pan and cook, stirring constantly, approximately 10 minutes (I find it takes a bit longer than that) or until very thick.
Do not overcook or you'll have a heavy starch taste in the final pudding.
Mix about ½ Cup of the warm mixture into the egg yolks to warm them up otherwise you might end up with scrambled eggs.
Stir the warmed yolks into the rest of the pudding, and cook for another 3 minutes or so, stirring constantly.
Remove from the heat and add the Scotch Whiskey and vanilla extract.
Stir thoroughly then pour into individual glasses or bowls and chill.