Butterscotch sundaes with salted pecans

Serves 4

SAUCE
1 cup dark brown sugar
1/3 cup light corn syrup
6 tablespoons unsalted butter
3/4 cup heavy cream
1/2 teaspoon salt, or to taste
2 teaspoons vanilla

1. In a saucepan over medium heat, stir together the brown sugar, corn syrup, butter, cream, and salt. Bring to a simmer and cook, stirring often, for 5 minutes. Remove from the heat and stir in the vanilla. Taste and add more salt, if you like. Serve warm. Store leftover sauce in the refrigerator.

PECANS AND ICE CREAM
1 tablespoon unsalted butter
1 cup pecan halves
1/4 teaspoon salt
2 pints vanilla ice cream

1. Set the oven at 350 degrees. Have on hand a rimmed baking sheet and 4 sundae glasses.
2. On the baking sheet, place the butter in the center. Heat in the oven for 1 to 2 minutes, or until it melts. Remove from the oven and toss the pecans in the butter. Spread on the baking sheet and sprinkle with salt.
3. Return to the oven and bake for 8 to 10 minutes, or until toasty. Cool.
4. In each of 4 tall sundae glasses, place several scoops of ice cream. Drizzle with sauce, and sprinkle with pecans.

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