



Manjar Blanco

Prep Time: 5 Minutes

Cooking Time: 60 Minutes

Serves 12

Ingredients:

21 fl. oz. Condensed Milk

18 oz. Sweetened Condensed Milk

3/4 tsp. Baking Soda

3/4 tsp. Vanilla Extract

1 oz. Light Corn Syrup

Directions:

1. In a large sauce pot (copper bottomed suggested) over medium heat, combine milks and soda. Bring to a low boil, whisking constantly (will foam over if not careful). Reduce to a low heat, whisking until foaming stops and volume decreases.

2. Continue cooking on low heat, and reduce by 1/3 (about 45 minutes), stirring occasionally to prevent scorching. The sauce should be a medium caramel color. To check for readiness, place a small amount on a spoon and allow to cool; ready when sauce becomes thick.

3. Remove from heat, stir in vanilla. Cool completely, stirring occasionally. Store in an airtight container at room temperature.