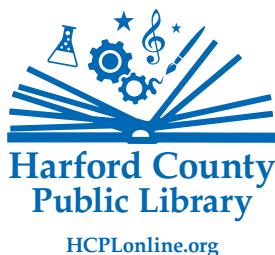




in
partnership
with



and



CAJETA (GOAT MILK CARAMEL)

INGREDIENTS

1 gallon goat milk
2 teaspoons vanilla extract
5 cups sugar
Generous pinch of salt
Generous pinch baking soda

DIRECTIONS

- 1 | Heat milk in a 5 quart stainless steel pot. When milk is very warm, add all ingredients. Stir until combined.
- 2 | Heat on medium low until mixture starts to simmer. Turn heat down to low and let cook for 6-8 hours. Mixture needs to be stirred every half hour or so. If heat is too high and mixture isn't stirred constantly, it will burn on the bottom.
- 3 | When mixture starts to thicken after 6-8 hours, strain through a chinois and cool in the refrigerator before pouring into jars.