



CHEF KAT WEATHERS™

Bourbon Brown Butter Krispies

Yield: About 2 dozen

8 ounces unsalted butter, such as Kerrygold
3 (10-ounce) bags of mini-marshmallows, divided
1/4 cup bourbon
1 tablespoon vanilla bean paste
1/4 teaspoon kosher salt
10 cups (one 12-ounce box) of rice cereal, such as Rice Krispies
Maldon flake salt, to garnish
Avocado cooking oil spray

Lightly spray avocado oil on the bottom of a 15x10-inch jelly-roll pan (this will help the parchment stick to the pan). Line the bottom of the jelly-roll pan with parchment paper and lightly spray with oil. Use your fingertips to spread the oil evenly over the parchment. This extra step makes it easier to remove and cut the Krispies.

In a large bowl, toss the rice cereal with half of one bag (5 ounces) of mini-marshmallows and set aside.

Set a large saucepan over medium heat, and melt butter with salt. Stir consistently until the milk solids at the bottom of the pan begin to brown and the butter smells nutty; about 3-5 minutes. Reduce heat to medium-low and add the remaining marshmallows. Constantly stir until the marshmallows have completely melted. Turn off the heat and add the bourbon and vanilla bean paste. The mixture will bubble; stir for about one minute to incorporate the bourbon with the melted marshmallows fully.

Pour the melted marshmallows over the rice cereal and quickly stir to coat. Transfer into the prepared pan. Lightly spray your hands with cooking spray and gently press the Krispies in an even layer. Sprinkle with flaky sea salt. Let set for 2-4 hours. To serve, lift the parchment with the Krispies from the pan, place it on a cutting board, and cut into squares.