

Bourbon Caramel Sauce

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Better Homes and Gardens Magazine - October 2012

Servings: 8

3/4 cup packed brown sugar

1/2 cup whipping cream

1/2 cup butter

2 tablespoons light-colored corn syrup

2 tablespoons bourbon

1 teaspoon vanilla

1/2 teaspoon salt

In a heavy medium saucepan, combine the brown sugar, whipping cream, butter and corn syrup.

Bring to boiling over medium-high heat, whisking occasionally. Reduce the heat to medium. Boil gently for 3 minutes. Remove from the heat.

Stir in the bourbon, vanilla and salt.

Per Serving (excluding unknown items): 241 Calories; 17g Fat (64.5% calories from fat); trace Protein; 21g Carbohydrate; 0g Dietary Fiber; 51mg Cholesterol; 264mg Sodium. Exchanges: 0 Non-Fat Milk; 3 1/2 Fat; 1 1/2 Other Carbohydrates.