

# Bourbon Sauce

*Barbara Brumley*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

*1 cup (2 sticks) butter*

*2 cups sugar*

*pinch salt*

*1/2 cup heavy cream*

*2 egg yolks*

*1/2 cup bourbon*

In a double boiler, melt the butter. Add the sugar and salt. Stir until the sugar is partially dissolved.

In a bowl, beat together the cream and egg yolks. Whisk into the sauce. Cool a little.

Add the bourbon.

(Serve warm over ice cream or bread pudding.)

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Per Serving (excluding unknown items): 3168 Calories; 146g Fat (44.4% calories from fat); 9g Protein; 404g Carbohydrate; 0g Dietary Fiber; 837mg Cholesterol; 1001mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Non-Fat Milk; 28 1/2 Fat; 27 Other Carbohydrates.