

## **Butterscotch Bourbon Sauce**

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**1 cup packed brown sugar**  
**1/4 cup honey or corn syrup**  
**1/2 stick (4 tablespoons) butter**  
**2/3 cup heavy cream**  
**2 teaspoons vanilla**  
**2 tablespoons dark bourbon or rum**  
**1/2 cup pecans (optional), chopped**

In a heavy saucepan over medium heat, combine the sugar, honey and butter.

Bring to a boil and cook 10 minutes (without stirring) until a candy thermometer registers 280 degrees.

Remove the pan from the heat.

Stir in the cream, vanilla, bourbon and pecans (if using).

Serve warm or chilled.

May be stored in the refrigerator for up to two months.

Yield: 1 1/2 cups

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Per Serving (excluding unknown items): 1800 Calories; 104g Fat (51.0% calories from fat); 4g Protein; 221g Carbohydrate; 0g Dietary Fiber; 340mg Cholesterol; 613mg Sodium. Exchanges: 1/2 Non-Fat Milk; 21 Fat; 14 1/2 Other Carbohydrates.