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# Maple Bourbon Sauce

*Cafe Azure Restaurant - Pittsburg, PA*

*Pittsburgh Chefs Cook Book - 1989*

**1 cup bourbon**  
**1/2 cup pure maple syrup**  
**1 tablespoon shallots, minced**  
**1 can (16 ounce) beef broth**  
**1 can (16 ounce) chicken broth**  
**4 tablespoons butter**  
**4 tablespoons flour**  
**2 tablespoons pan drippings (or olive oil)**

In a two-quart saucepan, place the bourbon, maple syrup and shallots. Bring to a boil. Let reduce for 3 to 5 minutes.

Add the beef and chicken broth. Bring back to a boil. Reduce the heat to a simmer.

Melt the butter in a small saucepan. Stir in the flour until smooth.

Using a wire whip, stir the flour and butter mixture into the sauce until dissolved. Let simmer for 15 to 20 minutes. The sauce will thicken.

Serve.

## Condiments, Sauces

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*Per Serving (excluding unknown items): 1181 Calories; 48g Fat (68.3% calories from fat); 20g Protein; 30g Carbohydrate; 1g Dietary Fiber; 124mg Cholesterol; 2515mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 9 Fat.*