

Whiskey Caramel Sauce

Paula Jones

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Yield: 1 cup

1 cup extra-fine granulated sugar

1/2 cup heavy whipping cream

1/4 teaspoon salt

1/4 cup water

2 tablespoons unsalted butter

1/4 cup Irish whiskey

Preparation Time: 5 minutes

Cook Time: 15 minutes

Into a large heavy-bottomed sauce pan, add the sugar and water. Using a wooden spoon, stir until combined. Cook, stirring constantly, over medium-high heat until the mixture boils. Leave alone until the mixture turns to a caramel/ amber color. Remove the pan from the heat when the color is achieved.

While the sugar is cooking, in a separate pan add the cream, butter and salt. Cook over medium heat until warmed through and the butter has melted. When the amber color in the first pan has been achieved, CAREFULLY and SLOWLY pour the cream mixture into the sugar mixture pot. The mixture will bubble furiously. Gently stir using a silicon spatula. Continue to stir until well combined.

Once combined, add the whiskey. Stir to combine. Set aside to cool. Use as desired.

How can you use this Whiskey Caramel Sauce? Over vanilla ice cream and a brownie. In your coffee. As a dipping sauce. On doughnuts or fruit. Give it as a gift. Just eat it straight from the jar.

Per Serving (excluding unknown items): 753 Calories; 67g Fat (96.1% calories from fat); 3g Protein; 3g Carbohydrate; 0g Dietary Fiber; 225mg Cholesterol; 583mg Sodium. Exchanges: 1/2 Non-Fat Milk; 13 1/2 Fat.