

# Bourbon Molasses Butter

Relish.com

**Servings: 24**

**Yield: 1 cup**

*1/2 cup good-quality bourbon*

*1 tablespoon sugar*

*12 tablespoons (1.5 sticks) unsalted butter, room temperature*

*3 tablespoons molasses*

*pinch fine sea salt*

In a small saucepan, combine the bourbon and sugar. Bring to a boil over high heat. Cook until reduced by half, about 5 minutes. Let cool.

Place the butter, molasses, salt and bourbon mixture into a food processor. Process until smooth. Scrape into a bowl. Cover with plastic wrap.

Refrigerate one to eight hours to allow the flavors to meld.

Remove from the refrigerator about 30 minutes before use to soften.

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Per Serving (excluding unknown items): 415 Calories; 46g Fat (97.4% calories from fat); trace Protein; 2g Carbohydrate; 0g Dietary Fiber; 124mg Cholesterol; 7mg Sodium. Exchanges: 9 Fat; 0 Other Carbohydrates.

Sauces and Condiments

## Per Serving Nutritional Analysis

<b>Calories (kcal):</b>	415	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	97.4%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	2.2%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	0.5%	<b>Riboflavin B2 (mg):</b>	trace
<b>Total Fat (g):</b>	46g	<b>Folacin (mcg):</b>	2mcg
<b>Saturated Fat (g):</b>	29g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	13g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	2g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	124mg	<b>% Refuse:</b>	n n%
<b>Carbohydrate (g):</b>	2g		
<b>Dietary Fiber (g):</b>	0g		

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### Food Exchanges

<b>Grain (Starch):</b>	0
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**Protein (g):** trace  
**Sodium (mg):** 7mg  
**Potassium (mg):** 52mg  
**Calcium (mg):** 19mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** 0mg  
**Vitamin A (i.u.):** 1734IU  
**Vitamin A (r.e.):** 427 1/2RE

**Lean Meat:** 0  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 9  
**Other Carbohydrates:** 0

## Nutrition Facts

Servings per Recipe: 24

### Amount Per Serving

**Calories** 415 Calories from Fat: 404

### % Daily Values\*

<b>Total Fat</b>	46g	71%
Saturated Fat	29g	143%
<b>Cholesterol</b>	124mg	41%
<b>Sodium</b>	7mg	0%
<b>Total Carbohydrates</b>	2g	1%
Dietary Fiber	0g	0%
<b>Protein</b>	trace	

<b>Vitamin A</b>	35%
<b>Vitamin C</b>	0%
<b>Calcium</b>	2%
<b>Iron</b>	1%

\* Percent Daily Values are based on a 2000 calorie diet.