



Bourbon Caramel Sauce

Serves 1

Ingredients:

2 cups Granulated Sugar

6 tsp. Light Corn Syrup

1/4 cup Water

2/3 cup Heavy Cream

1 tsp. Vanilla Extract

1/4 cup Bourbon

2/3 cup Pecans , toasted and chopped

Directions:

1. Combine the sugar, corn syrup and water in a heavy saucepan. Simmer over medium heat, stirring until the sugar has dissolved. Raise the heat and bring to a boil. Without stirring, boil the mixture until it is a golden caramel. Remove from the heat. Stir in the cream, vanilla extract, bourbon and pecans. Allow the sauce to cool before serving. If sauce is too thick at serving temperature, more water can be added to thin it to the desired consistency.