



## Recipes

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# Anise Infused Cajeta Sauce

Serves 12

### Ingredients:

- 1 cup Anise Flavor Liqueur
- 2 cups Granulated Sugar
- 4 oz. Butter , unsalted
- 28 oz. Sweetened Condensed Milk

### Directions:

1. In medium size sauté pan, over medium-low heat, add anise flavor liqueur and reduce by half. Carefully set fire to the liqueur so that the alcohol burns off, for safety remove from heat and light with lighter. Set aside and cool.
2. In a second medium size sauce pot, add sugar over medium heat. Once sugar begins to melt, add butter and allow to fully melt. Then add condensed milk and stir to combine.
3. Finally, add reduced anise flavored liqueur to the sugar mixture, stir and serve. Reserve refrigerated.