



Bourbon Sauce

Serves 1

Ingredients:

2 oz. (4 Tbs.) Butter

2 1/2 oz. (1/3 cup) Sugar

1 Egg

1/2 Tbsp. Hot Water

2 oz. (1/4 cup) Heavy Cream

2 oz. (1/4 cup) Bourbon Whiskey

Directions:

1. Using a double-boiler, melt the butter and keep over gently simmering water.

2. In a mixing bowl, blend together the Sugar and Egg then add to the butter. Add the Hot Water and continue cooking the mixture until it coats the back of a spoon, about 8 minutes. Remove from the double boiler and let cool.

3. Once the mixture has reached room temperature stir in the Cream and Bourbon.

