

This is a light sauce with the warm flavours of bourbon and vanilla. Great for topping bread pudding, ice cream, ginger cake or whatever you want it on.

Bourbon Sauce

Ingredients

1 c sugar

6 T butter, melted

½ c buttermilk (or use ½ c milk with a teaspoon of lemon juice mixed in)

2 T Bourbon (I use Jack Daniels even though they say theirs isn't actually Bourbon)

½ t baking soda

1 T white corn syrup

1 t vanilla

Directions

In a saucepan large enough to accommodate the mixture while boiling (the cold mixture should only come about 1/3 of the way up the sides), mix all ingredients.

Over medium high heat while stirring occasionally, bring to a boil for 1 full minute. Stir if necessary to control boiling.

Let cool, while whisking occasionally.

There will be a bit of foam that sits upon the liquid. This can easily be whisked in if the sauce is warm enough. If not, reheat using a microwave 'til just warm enough. You don't want the sauce so hot that it burns mouths.

Serve warm.