



Caramel Whisky Sauce Recipe

Week 8 of the 10 Weeks of Christmas Recipes



CARAMEL WHISKY SAUCE

COOK TIME: 30 mins

EQUIPMENT:

- Saucepan
- Wooden Spoon
- Teaspoon
- Measuring Jug
- Scales
- Glass jars

INGREDIENTS:

- 200g of British butter
- 400g of light brown sugar
- 230 ml of heavy cream
- 50 ml whisky (try a smoky single malt)
- Pinch of Sea salt

METHOD:

1. Place all of the ingredients, except the whisky, in a medium pot over low heat. Stir until melted and combined.
2. Turn the heat up to high and bring the caramel to a boil.
3. Once it is boiling, turn the heat down to medium-high and gently boil for 3 more minutes.
4. Remove the pot from the heat and add the whisky, stirring constantly, as the whiskey will cause the caramel to bubble back up.
5. Pour into individual sterilised jars. Store in the refrigerator for up to 2 weeks.

Serve with Christmas Pudding or over Mince Pies!
