

SAUCES & DIPS

Whiskey Cream Sauce

19 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
25 min	10 min	15 min	2	\$2.97	473 kcal



You can never have too many sauce recipes, so give Whiskey Cream Sauce a try. Watching your figure? This gluten free and lacto ovo vegetarian recipe has 473 calories, 3g of protein, and 34g of fat per serving. This recipe serves 2.

Ingredients

- | | |
|--|---|
| ☐ ½ cup beef stock or broth | ☐ 2 servings Freshly ground black pepper |
| ☐ 4 tablespoons butter | ☐ ¼ cup heavy cream |
| ☐ ½ cup diced onions | ☐ 1 Dash salt |
| ☐ ½ cup whiskey | |

EQUIPMENT Frying pan, Whisk

Method

- 1 Watch how to make this recipe.
- 2 Cook the onions in the 3 tablespoons butter in a skillet over medium heat for a few minutes. When the onions are brown, turn off the burner temporarily so you won't ignite your kitchen. Or yourself.
- 3 Pour in the whiskey. As soon as it evaporates, turn the burner on medium-high heat and pour in the beef stock.
- 4 Add salt and freshly ground black pepper to taste, then allow the mixture to bubble up and reduce by half.
- 5 Whisk in the remaining tablespoon of butter, then reduce the heat to low.
- 6 Whisk in 1/4 cup to 1/2 cup cream, according to your taste. Allow the sauce to simmer and thicken for a few minutes.
- 7 Serve with beef, baby!

Nutrition per serving

473

KCAL

3 g

PROTEIN

34 g

FAT

5 g

CARBS

Saturated Fat

21.3 g · 133% of daily needs

Fibre

0.7 g · 3% of daily needs

Sugar

3 g · 3% of daily needs

Sodium

328 mg · 14% of daily needs

Cholesterol

93.8 mg · 31% of daily needs

Vitamin C

3.1 mg · 4% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/whiskey-cream-sauce-143829