



Whisky Caramel Sauce

 Vegetarian

READY IN



300 min.

SERVINGS



4

CALORIES



317 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 1 cup granulated sugar
- ☐ 1 pinch salt
- ☐ 0.3 cup scotch whiskey
- ☐ 3 tablespoons butter unsalted softened

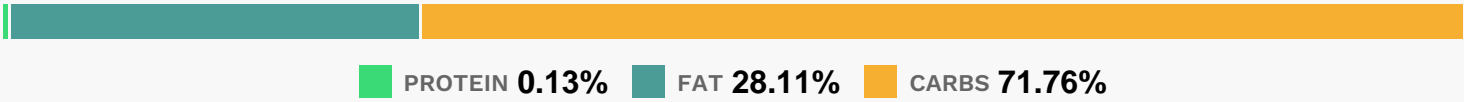
Equipment

- ☐ sauce pan

Directions

- ☐ Cook sugar in a dry 2-quart heavy saucepan over moderate heat, undisturbed, until it begins to melt.
- ☐ Continue to cook, stirring occasionally with a fork, until sugar is melted into a deep golden caramel.
- ☐ Remove from heat and carefully add Scotch, butter, and salt (caramel will steam vigorously and harden). Cook over moderately low heat, stirring, until caramel is dissolved.
- ☐ Cool sauce to warm.
- ☐ •Sauce can be made 3 days ahead and chilled, covered. •Rewarm over low heat, stirring occasionally, before serving.

Nutrition Facts



Properties

Glycemic Index:21.27, Glycemic Load:34.91, Inflammation Score:-2, Nutrition Score:0.53782608392446%

Nutrients (% of daily need)

Calories: 316.95kcal (15.85%), Fat: 8.68g (13.35%), Saturated Fat: 5.39g (33.71%), Carbohydrates: 49.83g (16.61%), Net Carbohydrates: 49.83g (18.12%), Sugar: 49.93g (55.47%), Cholesterol: 22.58mg (7.53%), Sodium: 11.34mg (0.49%), Alcohol: 7.08g (100%), Alcohol %: 11.19% (100%), Protein: 0.09g (0.18%), Vitamin A: 262.39IU (5.25%), Vitamin E: 0.24mg (1.62%), Vitamin D: 0.16µg (1.05%)