

Whiskey Cream Sauce

Makes 2 cups

Stan Goldberg makes this sauce with Jameson Irish whiskey to serve over the bread pudding.



Ingredients:

- 1 cup cream
- 1/4 cup whole milk
- 1/4 cup sugar
- 1 Tbsp. cornstarch
- 8 Tbsp. whiskey (divided)
- Pinch of salt
- 1 Tbsp. unsalted butter

Equipment:

- 1 quart sauce pan
- Whisk

Whiskey Cream Sauce:

<input checked="" type="checkbox"/>	Directions	Time (min)
	In the saucepan, whisk together 1 cup cream, 1/4 cup milk, and 1/4 cup sugar	1
	In a small bowl, whisk together 1 Tbsp. cornstarch and 2 Tbsp. whiskey	1
	Add cornstarch and whiskey mixture to the saucepan and whisk	1
	Use medium heat to bring sauce to a boil, stirring frequently	3
	Reduce heat and simmer	5
	Remove sauce from heat. Add a pinch of salt, 1 Tbsp. butter, 6 Tbsp. whiskey and then whisk to combine	1
	Serve warm	
	Total	12