
Maple Bourbon Sauce

*Cafe Azure Restaurant - Pittsburg, PA
Pittsburgh Chefs Cook Book - 1989*

1 cup bourbon
1/2 cup pure maple syrup
1 tablespoon shallots, minced
1 can (16 ounce) beef broth
1 can (16 ounce) chicken broth
4 tablespoons butter
4 tablespoons flour
2 tablespoons pan drippings (or olive oil)

In a two-quart saucepan, place the bourbon, maple syrup and shallots. Bring to a boil. Let reduce for 3 to 5 minutes.

Add the beef and chicken broth. Bring back to a boil. Reduce the heat to a simmer.

Melt the butter in a small saucepan. Stir in the flour until smooth.

Using a wire whip, stir the flour and butter mixture into the sauce until dissolved. Let simmer for 15 to 20 minutes. The sauce will thicken.

Serve.

Condiments, Sauces

Per Serving (excluding unknown items): 1181 Calories; 48g Fat (68.3% calories from fat); 20g Protein; 30g Carbohydrate; 1g Dietary Fiber; 124mg Cholesterol; 2515mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 9 Fat.