

Salted Bourbon Caramel Sauce

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1 cup granulated sugar
1/4 cup water
1 tablespoon light corn syrup
1/2 cup whipping cream
2 tablespoons bourbon
2 teaspoons butter

Preparation Time: 30 minutes

Bake: 30 minutes

In a small saucepan, combine the granulated sugar, water, corn syrup and salt. Bring the mixture to a boil. Cover the pan for 1 minute to steam the sugar crystals off the sides of the pan. Uncover and continue cooking until the sugar dissolves completely. Cook, without stirring, for about 6 minutes more or until the syrup is an amber color. Remove from the heat.

Stir in the whipping cream, bourbon and butter.

Serve the sauce warm or at room temperature.

Per Serving (excluding unknown items): 1379 Calories; 52g Fat (34.4% calories from fat); 3g Protein; 219g Carbohydrate; 0g Dietary Fiber; 184mg Cholesterol; 152mg Sodium. Exchanges: 1/2 Non-Fat Milk; 10 1/2 Fat; 14 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	1379
% Calories from Fat:	34.4%
% Calories from Carbohydrates:	64.8%
% Calories from Protein:	0.7%
Total Fat (g):	52g
Saturated Fat (g):	32g
Monounsaturated Fat (g):	15g
Polyunsaturated Fat (g):	2g
Cholesterol (mg):	184mg
Carbohydrate (g):	219g
Dietary Fiber (g):	0g

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	5mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	69
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	0
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Protein (g): 3g
Sodium (mg): 152mg
Potassium (mg): 98mg
Calcium (mg): 83mg
Iron (mg): trace
Zinc (mg): trace
Vitamin C (mg): 1mg
Vitamin A (i.u.): 2038IU
Vitamin A (r.e.): 572 1/2RE

Lean Meat: 0
Vegetable: 0
Fruit: 0
Non-Fat Milk: 1/2
Fat: 10 1/2
Other Carbohydrates: 14 1/2

Nutrition Facts

Amount Per Serving

Calories 1379 **Calories from Fat:** 475

% Daily Values*

Total Fat	52g	80%
Saturated Fat	32g	161%
Cholesterol	184mg	61%
Sodium	152mg	6%
Total Carbohydrates	219g	73%
Dietary Fiber	0g	0%
Protein	3g	

Vitamin A	41%
Vitamin C	1%
Calcium	8%
Iron	1%

* Percent Daily Values are based on a 2000 calorie diet.