

Salted Caramel Whiskey Butter Sauce

Our Best Recipes
Meredith Corporation

1/4 cup unsalted butter, cubed
1/2 cup sugar
1/2 teaspoon sea salt
1 1/4 cups heavy cream

Preparation Time: 35 minutes

Bake: 45 minutes

In a two-quart saucepan, melt the butter over medium heat. Whisk in the sugar, salt, cream and three tablespoons of the reserved whiskey. Bring to a boil. Reduce the heat. Simmer, uncovered, for 10 to 15 minutes or until slightly thickened, stirring frequently.

Per Serving (excluding unknown items): 1819 Calories; 156g Fat (75.4% calories from fat); 7g Protein; 108g Carbohydrate; 0g Dietary Fiber; 532mg Cholesterol; 1059mg Sodium. Exchanges: 1 Non-Fat Milk; 31 Fat; 6 1/2 Other Carbohydrates.

Sauces and Condiments

Per Serving Nutritional Analysis

Calories (kcal):	1819	Vitamin B6 (mg):	.1mg
% Calories from Fat:	75.4%	Vitamin B12 (mcg):	.6mcg
% Calories from Carbohydrates:	23.2%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	1.4%	Riboflavin B2 (mg):	.4mg
Total Fat (g):	156g	Folacin (mcg):	13mcg
Saturated Fat (g):	97g	Niacin (mg):	trace
Monounsaturated Fat (g):	45g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	6g	Alcohol (kcal):	0
Cholesterol (mg):	532mg	% Refuse:	n n%
Carbohydrate (g):	108g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	7g	Lean Meat:	0
Sodium (mg):	1059mg	Vegetable:	0
Potassium (mg):	241mg	Fruit:	0

Calcium (mg): 206mg
Iron (mg): trace
Zinc (mg): 1mg
Vitamin C (mg): 2mg
Vitamin A (i.u.): 6107IU
Vitamin A (r.e.): 1680RE

Non-Fat Milk: 1
Fat: 31
Other Carbohydrates: 6 1/2

Nutrition Facts

Amount Per Serving

Calories 1819 **Calories from Fat:** 1371

% Daily Values*

Total Fat	156g	240%
Saturated Fat	97g	486%
Cholesterol	532mg	177%
Sodium	1059mg	44%
Total Carbohydrates	108g	36%
Dietary Fiber	0g	0%
Protein	7g	

Vitamin A	122%
Vitamin C	3%
Calcium	21%
Iron	1%

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