Amaretto-Strawberry Dessert Sauce

Southern Living - 1987 Annual Recipes

Yield: 1 2/3 cups

1/2 cup slivered almonds, chopped
1/4 cup butter or margarine, divided
2/3 cup firmly packed brown sugar
1/4 cup half-and-half
2 tablespoons light corn syrup
2 tablespoons amaretto
3/4 cup fresh strawberries, sliced

In a glass pieplate, combine the almonds and two tablespoons of butter. Microwave on HIGH for 3 to 3-1/2 minutes or until lightly toasted, stirring once. Set aside.

In a one-quart glass bowl, combine the sugar, half-and-half, corn syrup and remaining two tablespoons of butter. Microwave on HIGH for 2 minutes. Stir. Microwave on HIGH for 1 to 2 minutes or until the mixture comes to a boil. Cool.

Stir in the amaretto, toasted almonds and sliced strawberries.

Serve the sauce over ice cream.

Per Serving (excluding unknown items): 1608 Calories; 84g Fat (46.5% calories from fat); 16g Protein; 203g Carbohydrate; 7g Dietary Fiber; 124mg Cholesterol; 583mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 15 1/2 Fat; 11 1/2 Other Carbohydrates.

Desserts

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Calories (kcal):	1608	Vitamin B6 (mg):	.1mg
% Calories from Fat:	46.5%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	49.6%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	3.9%	Riboflavin B2 (mg):	.5mg
Total Fat (g):	84g	Folacin (mcg):	50mcg
Saturated Fat (g):	32g	Niacin (mg):	3mg
Monounsaturated Fat (g):	38g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	10g	Alcohol (kcal):	82 0.0%
Cholesterol (mg):	124mg	7. Pamea.	11117/4

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Carbohydrate (g):	203g	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg):	7g 16g 583mg 1246mg	Grain (Starch): 1 Lean Meat: 1 1/2 Vegetable: 0 Fruit: 1/2
Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.):	333mg 6mg 3mg 63mg 1764IU	Non-Fat Milk: 0 Fat: 15 1/2 Other Carbohydrates: 11 1/2
Vitamin A (r.e.):	432 1/2RE	

Nutrition Facts

Amount Per Serving			
Calories 1608	Calories from Fat: 747		
	% Daily Values*		
Total Fat 84g	130%		
Saturated Fat 32g	161%		
Cholesterol 124mg	41%		
Sodium 583mg	24%		
Total Carbohydrates 203g	68%		
Dietary Fiber 7g Protein 16g	29%		
Vitamin A	35%		
Vitamin C	105%		
Calcium	33%		
Iron	33%		

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