**Ingredients Scaled for 1 couple**

**Bourbon Salted Caramel Sauce**

**Prep Time**

5 mins

**Cook Time**

10 mins

**Total Time**

15 mins

**Ingredients**

½ cup **brown sugar** *packed*

3 T **unsalted butter** *cubed*

¼ cup **heavy whipping cream** (1QT +)

1 oz **bourbon\*** (2 cups+)

½ teaspoon Bourbon Sea Salt (1 x 5 oz tin)

**Instructions**

1. Mix the brown sugar and butter in a saucepan over medium-low heat. Cook while whisking gently for about 4 minutes, until it gets thicker.
2. Slowly add in heavy cream. Continue to whisk.
3. Raise the heat to medium/medium-high and bring the mixture to a simmer.
4. Simmer for 60 seconds.
5. Remove from the heat and whisk in the salt and bourbon.
6. Cool slightly for about 10 mins\*\*.
7. Pour the sauce into a jar, seal, and store in the refrigerator\*\*\* until ready for use.
8. To serve: warm up desired amount in the microwave.

**Notes**

Caramel can be stored in the fridge for two weeks