

Whisky Butter Sauce

Makes a generous $\frac{3}{4}$ Cup

This sauce is great on Pecan Pie or Bread Pudding

4 tablespoons (2 ounces) PastureLand unsalted butter

$\frac{1}{3}$ to $\frac{1}{2}$ cup granulated sugar, depending on sweetness desired

1 large egg

$\frac{1}{2}$ tablespoon very hot water

$\frac{1}{4}$ cup heavy cream

$\frac{1}{4}$ cup bourbon whisky

Melt the butter in the top of a double boiler set over gently simmering water.

Beat the sugar and egg in a small bowl until blended then add the hot water. Pour the egg mixture into the butter and stir until the mixture coats the back of a spoon, about 7 - 10 minutes.

Remove from the double boiler and let cool to room temperature. Whisk in the cream and whisky.