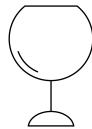


BOURBON SAUCE



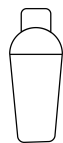
INGREDIENTS

- 3 tablespoons bourbon of choice
- 1/4 cup unsalted butter
- 1/4 cup sugar
- 1/4 cup [Monin Hickory Smoke Syrup](#)
- 1/4 teaspoon salt
- 1 tablespoon + 1 teaspoon ketchup



GLASSWARE

16 Culinary



PREPARATION

1. In a small saucepan, combine the bourbon, butter, sugar, salt and ketchup.
2. Cook for 8 to 10 minutes over low-medium heat, stirring occasionally.
3. Remove from heat and allow to cool for 5 minutes before stirring in the Monin Hickory Smoke Syrup until thoroughly combined.
4. Serve warm or at room temperature.