

Bourbon & Salted Caramel Sundae



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Officially, the BEST Selection Sundae I've created to date

Serves 2

2c sugar

1/2c water

1T corn syrup

1c heavy cream

1/2c bourbon

1c heavy cream, very cold

1t maple extract

1 pint Graeter's Salted Caramel ice cream

1/4c pecans, toasted, salted, chopped

Place metal bowl for whipped cream in freezer.

Mix together sugar, water and corn syrup in large pot and bring to a boil over high heat. Without stirring, cook until sugar is dissolved, washing down the sides of the pot with a wet pastry brush. Continue cooking until a deep amber color forms, about 6~7 minutes. Remove pot from heat, whisk in the cream. Cool a couple of minutes, then whisk in the bourbon. Place the pot back on the burner and boil, stirring continuously, 1 minute. Cool.

Remove metal bowl from freezer. Add very cold heavy cream and maple extract beating until stiff peaks form. Set aside.

Scoop ice cream into bowls, top with cooled bourbon caramel sauce, a generous dollop of maple whipped cream and garnish with toasted, salted pecans.

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Debbie Spangler ~ Certified Personal Chef

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