

Maple-Whiskey Sauce

Recipe By : Chef David Jones CCC, Georgian College Culinary Programs  
Serving Size : 12

Amount	Measure	Ingredient -- Preparation Method
30	g	butter
1	ea	Granny Smith apple -- cored and sliced thin
180	g	walnut halves -- toasted
60	ml	rye whiskey
720	ml	maple syrup

1. Melt butter over moderate heat.
2. Add apple slices.
3. Add walnut halves.
4. Carefully add the whiskey (watch out for flames!) Reduce by half.
5. Add syrup and reduce by half.

Source:

"www.wyemarsh.com"

Serving Ideas : Serve over ice cream.