

Whisky Cream Sauce II
Yields ~ 8 oz (1 cup) of sauce
for ~ 4 people?

The small sauce pan should work, even for double batch.

Ingredients

- 4 tbsps. Islay single malt whisky
- 1 tbsps. wholegrain mustard (Maille - Old Style Mustard)
- 8 oz. heavy cream
- Corn starch, 2 tbsps.
- "Better Than Bouillon" Seasoned Vegetable Base - 1 tspn. (or one cube bouillon, crumbled)
- Salt and pepper
- Water

Long-nosed lighter

Directions

1. Make a corn starch slurry. In a rocks glass whisk together 2 tbsps corn starch with 2 tbsps cold water. Mix thoroughly to eliminate lumps. Set aside to later be mixed into the sauce.
2. Place whisky in a sauce pan over medium heat. Once you can see liquid begin to move due to heat, set aflame with long-

(Whisky Cream Sauce II, cont)

nosed lighter. Watch the flame as it can get high.

3. When alcohol has been burned off and flame is extinguished, decrease heat to low and stir in the heavy cream. Stir continuously to avoid the cream splitting from becoming overheated.
4. Stir in the wholegrain mustard and bouillon.
5. Add salt and pepper to taste.
6. Bring sauce gradually to a gentle boil.
7. Thicken sauce to desired level by gradually whisking in the corn starch slurry. Be sure the sauce has been at a gentle boil for at least 1-2 minutes after adding corn starch to ensure it is lump-free.
8. Sauce can be thinned, if necessary, with a little water.
9. When sauce is desired consistency, stop the heat and cover until ready to serve. Can re-heat gently if necessary by stirring in a little water.
10. To serve, pour into small pitcher or gravy boat.

To Reheat

Never use microwave as sauce will separate and be ruined. Reheat gently on stove. May want to first bring to room temperature.