

Whiskey Sauce

Yield: 1-1/2 cups

1/2 cup unsalted butter
2 tbsp brown sugar, packed
1/2 cup corn syrup, dark
1/2 cup Makers Mark®
1 tsp pure vanilla extract

1. In a saucepan on low heat melt butter; add brown sugar, corn syrup, and stir until well melted and heated. Take off of the heat. Add Makers Mark® and vanilla, stir well.
2. Serve warm, stir before using.