

Maple Bacon Bourbon Sauce
Yield: 2 Cups (8 Servings)

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Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
4 Slices			Bacon, 13-18 Cherry Wood Smoked Sliced 1/8"
		1/2 Cup	Bourbon, Blue Note Crossroads
		2 Cups	Maple Syrup
		1/4 cup	Butter

How to:

Prep:

1. In a small saucepan over medium heat, render the fat from the bacon. Allow bacon to crisp.
2. Add the bourbon and ignite to burn off alcohol.
3. Add the maple syrup. Allow to warm.
4. Remove from heat and whisk in the butter.
5. Keep warm for service.