

Bourbon Blueberry Sauce

Recipe Yield: 1 qt

With hints of spicy chile, subtle anise and a touch of sweetness – can be drizzled over desserts (vanilla soft serve and pound cake), poured over breakfast essentials (pancakes and waffles) or served in savory dishes (over pork chops and chicken).



Ingredients:

1 bag	TUF® Savory Chef's Bourbon Flavored Sauce Mix (S075)
1/4 c	Honey
1 Tbsp	Pure vanilla extract
3/4 c	Brown sugar
3 small pods	Star anise, dried
2 pints	Blueberries, fresh or frozen

Instructions:

1. Prepare Bourbon Sauce by pouring 1 qt (32 fl oz) hot water (180°-190°F) into mixing container. Pour contents of package (12.32 oz) into water while vigorously stirring with a wire whisk. Continue stirring until mix is dissolved and sauce is smooth.
2. Place prepared bourbon sauce, honey, vanilla extract, brown sugar, star anise pods and blueberries in a saucepot.
3. Bring to boil and than (low heat) simmer for 10 minutes.
4. Remove sauce from heat, cover and store in refrigerator. Allow sauce to completely chill, then remove the star anise pods and discard. Keep Bourbon Blueberry Sauce refrigerated. Warm the sauce as needed for service.

Servings: 32

Serving Size: 1 OZ FL