

## Bourbon Cherry Butter & Bourbon Sauce with Warm Cornbread

**Recipe Yield:** 36 rosettes

It's salty, spicy, savory & sweet all in one bite. A warm slice of traditional cornbread is slathered with soft melting bourbon butter and a drizzle of warm Bourbon Sauce.



### Ingredients:

<b>1 bag</b>	TUF® Savory Chef's Bourbon Flavored Sauce Mix (S075)
<b>1 lb</b>	Unsalted butter, whipped, room temperature
<b>1/2 c</b>	Dried cherries, small chop
<b>36 squares</b>	Cornbread

### 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. In a stainless steel mixing bowl, place whipped butter. Add 1 cup prepared Bourbon Sauce and chopped cherries. Cover and refrigerate remaining sauce.
3. Whip with a stiff spatula until fully incorporated and light & fluffy. (Tip: Use a mixer fitted with a paddle for larger volume batches.)
4. Spoon bourbon butter into a pastry bag fitted with a wide star tip. Pipe into rosettes, on a parchment paper lined sheet pan. Freeze until fully set/hard. (Tip: Butter can also be rolled in parchment, like a compound butter, frozen then sliced into medallion portions.)
5. To serve 1 order: Place 1 frozen bourbon butter rosette on top of a warm cornbread. Ladle 1 oz. warm Bourbon Sauce over both the cornbread & rosette.
6. Options: For other butter combinations try adding minced caramelized onions, small bits of applewood smoked bacon, honey mustard & minced scallion, cranberry, macerated cherries or orange zest.

**Servings:** 36

**Serving Size:** 1