

Date: 7/9/2019
Time: 10:28 AM

A&S Bourbon Sauce
A&S Culinary Concepts, LLC



Tools

Locations

Plate/Store

Yield	0.5	pt	Prep
Portion	2	fl ounces	Cook
Num Portions	4		Finish
			Shelf

Ingredients

4	ounces	bourbon
3	ounces	Yellow Onion
1	pt	orange juice concentrate
2	Tbs	molasses
3	ounces	brown sugar
2	ounces	butter

Procedure:

1. Saute onions in butter. Deglaze with bourbon. Add Orange juice, molasses and sugar and continue to reduce by half.
2. Strain the sauce and reduce again until sauce naps back of a spoon.
3. take sauce off the fire and finish with butter