

# MARKET STREET™

## Bourbon Caramel Sauce For Apples

### Ingredients

2 tablespoons Land O' Lakes light butter  
½ cup packed brown sugar  
¼ teaspoon ground cinnamon  
¼ cup bourbon  
3 tablespoons heavy cream  
4 large Granny Smith apples, unpeeled

### Instructions

Combine the first four ingredients in a sauce pan and boil for two minutes. Remove from heat; stir in the cream. Wash and core apples; slice into 1/2 –inch pieces. Grill for six minutes, turning after three minutes. Brush a bit of the sauce over the apples in the last two minutes of grilling and drizzle more over the apples just before serving.

Makes 6 servings.

Nutritional analysis per serving: calories 180, calories from fat 45, total fat 5g, saturated fat 3g, cholesterol 15mg, sodium 45mg, total carbohydrate 30g, dietary fiber 2g, sugars 27g, protein 0g, vitamin A 6%, vitamin C 8%, calcium 2%, iron 4%