



DRAMBUIE MAPLE SAUCE

INGREDIENTS

- 1/2 c Drambuie
- 1/4 c Sweet Autumn
- 1 Tbsp butter

DIRECTIONS

- 1 Combine all ingredients in sauce pan.
- 2 Bring to boil, simmer for 1-2 minutes, stirring frequently.
- 3 Serve warm.

YIELD $\frac{3}{4}$ cup