



Fifty-Seventh

Presidential Inauguration

January 21, 2013

Maple Caramel Sauce

Served at the Inaugural Luncheon, 2013

Ingredients

- 4 ounces butter
- 1 cup light brown sugar, packed
- 1 pinch salt
- 1/2 cup maple syrup, dark amber

Preparation

1. In a small saucepan over medium-high heat, melt butter. Add sugar and salt.
2. Cook, stirring constantly, until sugar is completely dissolved, then adjust heat to medium and boil 2 minutes longer.
3. Add maple syrup and boil, stirring frequently, until sauce is thick, smooth, and coats a spoon, 2 to 4 minutes longer. Remove from heat and hold warm for serving.

Additional Information

Course: