

## Whisky Sauce

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CUISINE: Scottish / CATEGORY: Savoury Recipes

<https://scottishscr.com/how-to-make-a-haggis-neeps-and-tatties-stack/>

### INGREDIENTS

3 tbsp whisky  
1/2 cup heavy cream  
1/4 cup stock - vegetable, beef or chicken stock  
2 Tablespoons of butter  
1 tsp dijon mustard  
Salt and pepper to taste

### INSTRUCTIONS

Heat the fry pan/pot to medium.  
Add the butter and melt. Add 3 tbsp of your choice of whisky  
Light the whisky with the lighter and allow it to burn off the alcohol  
Add the cream, stock, and mustard  
Continue to stir and allow to thicken and reduce, stirring as necessary  
Add salt and pepper to taste  
If you would like a stronger whisky taste then you can add another tablespoon of whisky at the end also.