



Whiskey Sauce

This Whiskey Sauce is from Jeff Smith's The Frugal Gourmet Celebrates Christmas

1/2 cup (1 stick) butter
1 cup confectioners' sugar
1 egg, well beaten
2 tablespoons whiskey, or more to taste

In a double boiler, cook the butter and sugar until the sugar is completely dissolved and very hot. Remove from the heat. Add the beaten egg, using a whisk, so that it will not curdle. When very smooth, allow to cool. Add the whiskey to taste.
