

Guinness Stout Sauce

By Carrie Wong

1 pint Guinness or stout of choice
1/2 cup sugar
1 cup heavy cream

Put beer in sauce pan with the sugar and bring to a low boil – reduce by 2/3. Whisk in cream and cool to room temp. Keep in fridge. Warm very slightly in micro to serve. When warming – heat just enough to remove the chill and so the sauce flows.