



TRADITIONAL GOAT'S MILK  
**CARAMEL**  
BROOKFIELD, VERMONT



# SALTED BOURBON

GOAT'S MILK CARAMEL SAUCE

**INGREDIENTS:** Goat's milk, pure cane sugar, Kentucky straight Bourbon, baking soda, sea salt.

## PRODUCT DESCRIPTION

This after-dinner indulgence contrasts the smoky dulcet tones of Kentucky bourbon with briny sea salt.

## HOW TO USE

Pair this boozy caramel with nutty alpine and gouda cheeses, and contrast with funky washed-rinds. Drizzle over grilled stone fruit and spoon over candied nuts. Dunk crispy bacon and spread on waffles and crêpes.

## UPCs

8 oz: 851617004376

2 oz: 851617004383

## PAIRINGS & ACCOMPANIMENTS

### CLASSIC CHEESE PAIRING

- Aged Gouda
- Taleggio
- Scamorza

### VERMONT CHEESE PAIRINGS



- Spring Brook Farm Tarentaise



- Boston Post Dairy Eleven Brothers



- Grafton Village Shepshog

### ACCOMPANIMENTS

- Effie's Homemade Walnut Ryecakes
- Bacon
- Sour Cherries
- Grilled Peaches & Pinapple

