

PRALINE ICE CREAM SAUCE

1 1/2 cup light brown sugar, packed
1/2 cup white sugar
1 cup buttermilk
1/2 cup unsalted butter
3 tablespoons light corn syrup
1 teaspoon baking soda
1 teaspoon vanilla extract
1/2 cup coarsely chopped pecans

Combine the sugars, buttermilk, butter, syrup, and baking soda in a heavy saucepan. Bring to the boiling point, then reduce the heat and simmer for 10 minutes, stirring occasionally. Remove from the heat and stir in the vanilla and nuts. Cool completely before serving. The sauce will thicken.

FRENCH CHOCOLATE SAUCE

12 tbsp heavy cream
6 oz. semisweet chocolate broken into small pieces
2 tbsp orange-flavored liqueur

Bring the cream gently to a boil in a small, heavy based pan over low heat. Remove the pan from the heat, add the chocolate and stir until smooth. Stir in the liqueur and serve immediately, or keep the sauce warm until required.