

LYONS

SWEET INDULGENCE

SEA SALT CARAMEL RECIPES

*Sea Salt
Caramel*



SEA SALT CARAMEL CAFFE MOCHA

1 Serving

1/2 cup Steamed Milk - 2%

2 Shots Espresso

1 oz Lyons Dark Chocolate/Milk Chocolate Beverage Syrup

(Item #'s 4403/4286)

2 Tbsp Lyons Sea Salt Caramel Sauce,

plus more for garnish (Item# 4737)

Fresh Whipped Cream for Topping

1. Combine espresso, Lyons Chocolate Beverage Syrup, and Lyons Sea Salt Caramel Sauce. Stir until well combined.
2. Pour steamed milk over, and stir until combined.
3. Top with fresh whipped cream and drizzle with Lyons Sea Salt Caramel Sauce.

SEA SALT CARAMEL GLAZED SWEET POTATOES

6 Servings

4 Large Sweet Potatoes - peeled and diced into small 1" pieces

8 oz Lyons Sea Salt Caramel Sauce - plus more for garnish (Item# 4737)

1/2 Tbsp Fresh Cracked Pepper

1/2 Tbsp Course Salt

1. Preheat oven to 375° F.
2. Line baking sheet with foil and lightly coat with non stick cooking spray. In a bowl combine the sweet potatoes and Lyons Sea Salt Caramel Sauce until all potatoes are evenly coated. Lay on the baking sheet and add freshly cracked pepper.
3. Bake sweet potatoes, turning occasionally, until cooked through and golden brown. Serve immediately and garnish with extra Lyons Sea Salt Caramel Sauce and coarse salt.

SEA SALT CARAMEL CHEESECAKE MARTINI

1 Serving

2 oz Vodka

1 oz Lyons Caramel Beverage Syrup (Item# 3847)

4 oz Half and Half

1.5 oz Lyons Sea Salt Caramel Sauce (Item# 4737)

Crushed Graham Crackers

1. Dip the rim of the glass in 1 oz of Lyons Sea Salt Caramel Sauce then the graham cracker crumbs and drizzle the glass with the .5 oz of Lyons Sea Salt Caramel Sauce.
2. In a cocktail shaker combine the vodka, Lyons Caramel Beverage Syrup and Half and Half.
3. Shake well and pour into the martini glass and enjoy!

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