

Family Tree Food & Stories Santa's Secret Flying Sauce

The Recipe



% ALCOHOL BY VOLUME: UNKNOWN!

CREATED BY THE FOUNDER/OWNERS OF
PEACE TREE FARM, BROOKSVILLE, FL
WITH A LITTLE HELP FROM FAMILY TREE FOOD & STORIES PODCAST



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The Legend of Santa's Secret Flying Sauce



From the Holiday Episode of [Podcast.FamilyTreeFoodStories.com](https://www.familytreefoodstories.com)

On a snowy Christmas Eve in a quiet suburb outside New York City, a seasoned police captain and a younger officer slipped into a familiar diner between patrols. Coffee steamed, plates clinked, and the world slowed for just a moment. The captain carried with him a small tradition he was known for on extremely cold winter shifts—a homemade Baileys-style brew he casually called his “sauce.” It warmed spirits as much as it warmed hands. That night, the younger officer finally asked for the recipe. With a knowing smile, the captain jotted it down on a paper napkin and passed it along, saying some things are meant to be shared, especially on Christmas Eve.

Years later, that officer was married, and his bride recognized an opportunity when Santa himself appeared to be struggling—behind schedule, sleigh running low, reindeer losing steam. Out came the old recipe, mixed just as it had been taught. One sip later, Santa smiled, gave a wiggle of his nose, and called out to Dasher and Prancer with fresh energy.

From that moment on, the homemade brew earned its name: Santa's Secret Flying Sauce. Fully charged, the sleigh soared, Santa finished his rounds, and Christmas carried on—powered not just by magic, but by generosity, tradition, and a recipe first shared in a suburban diner on a long-ago Christmas Eve.

The Recipe

Into one blender add..

1 can of sweetened condensed milk

Fill that same (now empty can) with heavy cream

Using the same can again, fill it with plain Canadian or American whiskey

Chocolate sauce (Fox's Ubet, Nestles, Hersheys, etc.)

Add all ingredients to the blender except the chocolate sauce.

Blend on high. Once all creamy, add as much chocolate sauce as you want until it reaches the taste you want (more or less chocolate).

When smooth, bottle and keep refrigerated.

Add to an empty, clean wine bottle. Add your own label.

Shake up before serving in a holiday glass!

Also great if added to hot coffee, hot chocolate, or over ice cream.