

Salted Caramel Sauce

(a great all purpose sauce)

8+ Servings

Ingredients:

1 cup sugar

½ teaspoon kosher salt

½ cup heavy cream

3 tablespoons unsalted butter

1. Bring sugar and ¼ cup water to a boil in a small saucepan over medium-high heat, stirring to dissolve sugar
2. Boil, swirling pan occasionally and brushing down sides with a wet pastry brush, until mixture turns a deep amber color (8-14 minutes)
3. Remove mixture from heat and slowly add cream (mixture will bubble vigorously, so go slow and be careful)
4. Return to medium heat and cook stirring with a whisk, vigorously if necessary, until smooth (2-5 minutes)
5. Remove from heat and mix in butter and salt
6. Pour caramel into heat-proof bowl and allow to cool

Note: Carmel sauce can be made up to 5 days ahead. Cover and chill

Based on a recipe in the October 2013 issue of Bon Appetit