

Caramel Sauce

From The Pastry Queen cookbook by Rebecca Rather

Makes about 1 ½ cups

Ingredients:

1 cup granulated sugar

¾ cup chilled heavy whipping cream

¼ cup (½ stick) unsalted butter

Dash of salt

Instructions:

1. Heat sugar over medium heat in a heavy duty sauce pan until it is completely melted and turns amber in color, about 5 minutes. (Do not use a non-stick pan)
2. Decrease heat to low. Add the butter all at once and stir to combine. (It will bubble up)
3. Add the cream, a couple tablespoons at a time, stirring to combine between each addition. (Do not pour all at once or sauce will get clumpy)
4. Continue to stir until sauce is melted and smooth. If there are some clumps, don't worry because you will strain it.
5. Remove from heat. Add salt and stir to combine.
6. Pour through a fine sieve into a glass container to strain out any chunks.
7. Let cool to room temperature.
8. Sauce can be stored in refrigerator for up to 3 weeks. Reheat in microwave.