

Salty Caramel Sauce

Homemade caramel sauce is not that difficult to make and it's a great gift that will impress your family and friends at the holidays!

YIELD ABOUT 5 CUPS	PREP TIME 5 MIN	TOTAL TIME 15 MIN
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INGREDIENTS

3 cups	Granulated Sugar
1 ½ cups	Water
1 cup	Heavy Cream
To Taste	Kosher Salt or Sea Salt

CHEF'S NOTES

This sauce can be made as salty as you like – just a little salt helps to balance out the sweetness and results in a well-rounded flavor. Adding more salt will yield a true salted caramel.

Pro Tip: By not stirring, you reduce the chances of crystals of sugar entering your caramel during the process. Always whisk carefully – a hot sugar burn is painful and can be serious!

DIRECTIONS

1. Gather a 2-quart heavy saucepot, whisk, kitchen towel, and all ingredients. Place the kitchen towel near your heavy cream.
2. In the medium sauce pan, add the sugar and water, do not stir.
3. Heat over medium heat until the sugar and water combine, swirling as needed.
4. Once combined, turn the heat up to high. As color appears on the edges of the mixture, whisk carefully.
5. Allow the mixture to cook until the mixture reaches a rich, amber color. Pull from the heat and set the pot on the kitchen towel to stabilize it, while whisking carefully to cool slightly.
6. Add the heavy cream in a steady stream while continuing to whisk carefully. The mixture will bubble vigorously and then smooth out.
7. Allow the caramel to cool before covering. Store in airtight jars in the refrigerator and warm up before serving over your favorite ice cream, bread pudding, or apple slices (for health!).

