

# SALTED CARAMEL SAUCE

Prep Time: 10 minutes | Yield: Approximately 3 Cups

Caramel sauce is created by heating sugar until it melts and develops a deep amber color and complex flavor. Finished with butter, cream, and sea salt, this preparation produces a rich sauce perfect for ice cream and desserts.

## Ingredients

- 2 cups granulated sugar
- 12 tablespoons unsalted butter (1½ sticks)
- 1 cup heavy cream
- 1 teaspoon sea salt

## Directions

1. Place sugar in a heavy saucepan over medium heat.
2. Allow sugar to melt slowly until amber in color.
3. Add butter and stir until incorporated.
4. Slowly add cream while stirring continuously.
5. Remove from heat and stir in sea salt.
6. Cool slightly before serving.

## Chef Ron's Notes

- Caramel becomes extremely hot; add cream slowly.
- Store refrigerated and rewarm gently before serving.
- For depth of flavor and a bit of spice add a dash of cayenne or smoked paprika
- Serve warm over vanilla ice cream over a warm brownie with sliced strawberries and bananas

