Salted Caramel Sauce Recipe
Makes about 1 cup

Sugar stirred over heat transforms into a deep golden syrup. Let the syrup cook until it is dark, almost to the burning point, and take it off the heat. Then add cream, vanilla and salt. The sauce will thicken when refrigerated.

1 cup sugar
1 teaspoon lemon juice
1 cup heavy cream
2 teaspoons vanilla extract
1 1/2 teaspoon salt, or to taste

1. In a large (4-quart) heavy-bottomed saucepan, mix the sugar and lemon juice together with your fingers until the sugar is saturated with the lemon. Set the pan over medium heat. With a long handled wooden spoon, stir constantly until the sugar liquefies and turns a dark, golden color. Once it starts to brown, watch carefully, as it can go from dark amber to burned quickly. Remove from the heat and let rest about 5 minutes.

2. One-half cup at a time, gradually stir the hot cream into the caramel. It will bubble ferociously, so go slow and keep stirring. Continue to add the remaining cream in half-cup increments. If it is not smooth, set the pan over low heat and stir until the caramel melts into the cream. Stir in the vanilla and salt. Taste, and add more salt, if you like. Store in a jar in the refrigerator for up to two weeks.

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