

## Salted Caramel Sauce

Makes about 2 cups

*This sauce will last up to a week in your refrigerator, but you'll have to exercise self-restraint. It does thicken as it cools so warm before serving in a saucepan over low heat or in a microwave.*

1 cup granulated sugar

½ cup water

1 cup heavy cream, at room temperature

¾ teaspoon to 1 teaspoon kosher salt

Combine the sugar and water in a light-colored, heavy-bottomed saucepan. Bring to a boil and let cook, without stirring, until the sugar begins to turn golden.

Watch the caramel closely at this point. If you add the cream when the color is light golden, the caramel will be milder; if you add when the caramel is a deep amber or mahogany, you'll have deeper flavor. Don't wait too long however as sugar goes from just right to burned quickly.

When the sugar has caramelized to your liking, carefully add the heavy cream. Use caution as the mixture will bubble and splutter. Whisk until smooth and remove the sauce from the heat. Whisk in the salt and adjust according to your tastes.

Don't worry if the sauce appears to thin. It will thicken upon standing.