

Salted Caramel Sauce

Yield: 14 oz

INGREDIENTS

- 6 oz granulated sugar
- 3 T Glenview Farms® butter
- 8 oz Glenview Farms heavy cream
- 1 t vanilla extract
- 2 t kosher or sea salt

PREPARATION

In heavy gauge, stainless steel sauce pan, add granulated sugar. Place on high flame. Watch closely as sugar begins to caramelize, swirling the pan to avoid burning. As soon as sugar is a caramel color, reduce heat to low, add butter and cream (be careful not to splatter as the sugar is very hot). The mixture will seize up into a brittle candy and then slowly begin to melt. Keep stirring until totally dissolved and a smooth caramel sauce forms. Remove from heat; add vanilla and salt.

