

Caramel Sauce (Salted)

Source: Bobby Flay, New York Times, Jan. 2019

Ingredients

- 1 cup sugar
- $\frac{1}{2}$ cup heavy cream
- 2 tbsp unsalted butter
- $\frac{3}{4}$ tsp kosher salt, or to taste

Method

1. In a medium saucepan set over medium-high heat, combine the sugar with $\frac{1}{4}$ cup cold water and stir to combine. Cook, without stirring, until the sugar has turned a deep amber hue, approximately 10 to 12 minutes.
2. Meanwhile, warm the cream in a small saucepan. When the caramel is ready, slowly whisk in the warm cream and continue simmering the mixture until it is smooth, another 2 to 3 minutes. Remove from heat, then whisk in the butter, and then the salt, to taste. Serve warm.