

Lukatah's Caramel Sauce

Source: Loose, over the phone description from Jane and Majed, Oct. 2000

Ingredients

- 12 C. Sugar
- 1 cup Cream, About Room Temperature
- dr Lemon Juice
- Enough Water To Cover Sugar

Method

Their huge recipe is:

12 c. sugar, 1 gallon (16 cups) room temperature cream(keeps splatter to minimum), a little lemon and a little water.

In a big, HEAVY saucepan put sugar and just cover with water and a few drops of lemon juice. Bring to a boil and as liquid begins to turn brown, swirl pan to get all crystals. Do this until mixture is pretty dark brown because it will lighten when you add cream.

Pull it off stove, having cream ready, and pour rather quickly into sugar mixture. Stand back as it flies. This is why you need a deep pot. Continue stirring while you pour in cream.

Can refrigerate.

Sugar-to-cream ratios for scaling the recipe:

- 12 c. sugar to 16 c. cream (the full/huge recipe)
- 6 c. sugar to 8 c. cream
- 3 c. sugar to 4 c. cream
- 1½ c. sugar to 2 c. cream

Huge recipe takes about ½ hour. Much less for smaller.