

Bobby Flay's Salted Caramel Sauce

Recipe from Bobby Flay

Adapted by Sam Sifton

Total Time 20 minutes

Rating ★★★★★ (1,233)



Craig Lee for The New York Times

Make a batch of this sauce before guests come to dinner, keep it warm in the oven while they eat, then spoon it over vanilla ice cream for dessert: That's a win. Or make it in the morning and pair it with pancakes. Mr. Flay, the voluble chef and television star, pairs it with [double-chocolate pancakes](#). That is a very serious business. —**Sam Sifton**

INGREDIENTS

Yield: About 1½ cups

- 1 cup granulated sugar
- ½ cup heavy cream
- 2 tablespoons unsalted butter
- ¾ teaspoon kosher salt, or to taste

PREPARATION

Step 1

In a medium saucepan set over medium-high heat, combine the sugar with ¼ cup cold water and stir to combine. Cook, without stirring, until the sugar has turned a deep amber hue, approximately 10 to 12 minutes.

Step 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.

Private Notes

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