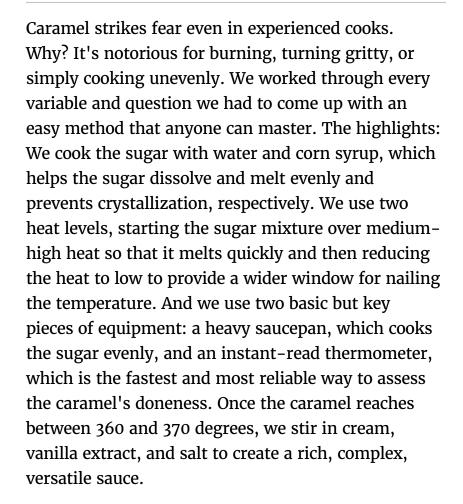


All-Purpose Caramel Sauce

serves Makes 2 cups

TIME 20 minutes

WHY THIS RECIPE WORKS





INGREDIENTS

1¾ cups (12 1/4 ounces) granulated sugar

BEFORE YOU BEGIN



½ cup water
¼ cup light corn syrup 1 cup heavy cream
1 teaspoon vanilla extract
¼ teaspoon salt

Serve this sauce over ice cream, cakes, or fresh fruit.

INSTRUCTIONS

1 Bring sugar, water, and corn syrup to boil in large heavy-bottomed saucepan over mediumhigh heat. Cook, without stirring, until mixture is straw-colored, 6 to 8 minutes. Reduce heat to low and continue to cook, swirling saucepan occasionally, until mixture is amber-colored and registers between 360 and 370 degrees, 2 to 5 minutes longer.

2 Off heat, quickly but carefully stir in cream, vanilla, and salt (mixture will bubble and steam). Continue to stir until sauce is smooth. (Sauce can be refrigerated for up to 2 weeks. Reheat in microwave, stirring frequently, until warm and smooth.)