

Dulce de Leche is sort of a caramel sauce. Oddly enough a very simple version can be made just by simmering a can of sweetened condensed milk in water for a couple hours, in fact this appears to be the method used by almost everyone. The label has to be removed and the glue should also be completely removed, one reviewer said the glue dissolved in the water and eventually ruined their dutch oven.



Easy Dulce de Leche

Ingredients

- 1 (14-ounce) can sweetened condensed milk, label removed

Directions

1. Place the can on its side in a large pot. Fill pot with room-temperature water, making sure water level is at least 2 inches above can. Remember, it's vital the can remain fully submerged during the entirety of simmering to prevent it from warping and splitting, which can result in injuries.
2. Set pot over high heat and bring to a simmer. Reduce heat and simmer for 2 hours for light, golden caramel, and up to 3 hours for dark, robust caramel; check pot every 30 minutes to ensure water level stays above can, adding boiling water as necessary to keep can under 2 inches of water.
3. Using a pair of tongs, remove can from water and set on wire rack to cool to room temperature. Do not attempt to open can while still hot; this can cause pressurized hot caramel to spray dangerously.
4. Unopened cans of dulce de leche can be stored at room temperature for up to 3 months. To use dulce de leche, open can when completely cool and scoop out; reheat in a double boiler to soften dulce de leche to spreadable or drizzle-able consistency. Dulce de leche can be transferred to an airtight container and refrigerated for up to 3 weeks.

Notes

Make sure the can remains *fully* submerged by at least 2 inches of water. If the can is not fully submerged, it can overheat, tear, and even explode. Also, *never* try to open a hot can of dulce de leche. Wait until the can has cooled to room temperature before opening it; this can take about 4 hours.

