

From Jean and Pat's Kitchen

Caramel Sauce

Date: 2007

From: Our Own

Ingredients:

1	cup	light corn syrup
2	cup	sugar
1	cup	water
½	cup	butter (not margarine), room temperature
1	can	sweetened condensed milk (14 oz)
½	cup	milk
1	tsp	salt
1	tsp	vanilla

Instructions:

In small bowl, mix condensed milk, milk, salt, and vanilla. Heat in microwave until warm (about a minute). Set aside.

Mix corn syrup, sugar, and water in heavy 2 quart sauce pan. Heat at medium-high until well mixed and clear. Raise temperature to high and stop mixing/stirring. Dampen a brush and continually wipe down sides of pan as mixture splatters on side^(*).

As bubbles begin to become larger in size, watch mixture carefully for color. When the mixture turns a light brown, remove from heat.

When mixture stops bubbling, add butter and mix slowly until all the butter is melted and mixed well. Then, very-slowly drizzle in the milk mixture while stirring^(**). When all the milk mixture is added, then stir briskly until everything is a smooth consistency.

Let cool then serve.

Notes:

(*) As the bubbles splatter on side of pan, they can crystallize and drop back in the sugar mixture. If this happens, the entire batch will crystallize, and the caramel will be ruined. By brushing the sides with a damp brush, you'll be avoiding this problem.

(**) While adding milk mixture, be sure to do it slow enough that it does not splatter. If needed, stop adding for 10-20 seconds while continuing to stir until the splattering stops, then continue to add.

Stores well in fridge for two to three months.

The consistency of the sauce is about right for ice cream. To thicken it for warmer foods, reduce the milk to ¼ cup (from ½ cup).

This recipe took several attempts to get it right. The first few attempts did not use any corn syrup, and crystallization was a common problem. We also did not add enough milk in the first few, which resulted in huge, rock-hard globs of caramel (tasty, but not good for sauce). This version seems to be a good consistency for ice cream, and the family seems to really like it.