

Salt and Serenity.

Blood Orange Caramel Sauce

This recipe was adapted from Bobby Flay's recipe for Tangerine Caramel Sauce.

1/2 cup heavy cream (35% cream)

2 blood oranges, zested

1 cup sugar

1/2 cup fresh strained blood orange juice (about 3 oranges)

1. Combine the heavy cream and blood orange zest in a small saucepan and bring to a simmer over low heat.
2. Combine the sugar and tangerine juice in a medium saucepan and cook until deep amber colored. Slowly whisk in the cream mixture and cook until smooth. Transfer to a bowl and let cool and thicken slightly.