

**Salted Caramel Sauce**

This recipe comes from the September 2000 issue of Cook's Magazine. It is foolproof.

2 cups white sugar  
1 cup heavy cream  
1-2 teaspoons kosher salt  
2 tablespoons cold unsalted butter

1. Pour 1 cup of water into a 2-quart heavy-bottomed saucepan. Add sugar to the center of the pot to keep granules from sticking to the side of the pot. Cover pot and bring to a boil over high heat. Uncover pot and clip candy thermometer to the side of the pot, making sure the tip does not touch the bottom of the pot. Continue to boil until syrup is thick and straw coloured and registers 300° F on the candy thermometer, about 15 minutes.
2. Reduce heat to medium and continue to cook until sugar turns deep amber and registers 350°F, about 5 minutes longer. Meanwhile, when temperature of syrup reaches 300° F, bring cream and salt to a simmer over high heat in a small heavy-bottomed saucepan.
3. Remove sugar syrup from heat. Pour about one quarter of the hot cream into the sugar syrup: let bubbling subside. Add remaining cream: let bubbling subside. Whisk gently until smooth; whisk in butter. Let cool until warm and serve. Sauce can be covered and refrigerated up to 1 month; reheat in microwave on low heat.