

Salted Caramel – Bourbon Sauce



Dips, Dressings & Sauces

difficulty Easy

INGREDIENTS

1.5 Cups Sugar

1/2 Cup Water

1 Cup Heavy Cream

1 tsp. Vanilla

1/2 tsp. Sea Salt

2 Tbsp. Bourbon (Jim Beam)

DIRECTIONS

Cook 1 ½ Cups Sugar + ½ Cup Water in a saucepan over medium-high heat, swirling the pan; but not stirring until dark amber, about 12 minutes (took me longer)

Remove from heat & whisk in 1 Cup Heavy Cream, 1 tsp. Vanilla & ½ teaspoon Sea Salt.

****Add heavy cream slowly & whisk constantly****

Whisk in 2 Tablespoons Bourbon. Let cool completely, transfer to jar & refrigerate. Makes 2 cups.

NOTES

Jim Bean bourbon worked best -- let sugar simmer till rich dark color - but watch it doesn't burn. Try warming cream with a vanilla bean in it before adding to caramel (maybe this will reduce the hardening). Might need less vanilla then ? Bobby Flay also adds a little butter ?

****When adding the heavy cream, it steams & boils up and then hardens, keep stirring, I've also put on low heat while stirring to smooth it out again.**