

Caramel Sauce

Ingredients:

2 ½ cups sugar
2 cups heavy cream
¾ cup light corn syrup
5 Tbsp unsalted butter
Pinch of salt
2 tsp vanilla extract

Directions:

1. Sterilize jars by placing in boiling water canner and boiling for 10 minutes or heating in a steam canner and steaming for 10 minutes.
2. Combine all ingredients except for the vanilla in a 4-quart sauce pan.
3. Cook, stirring constantly, over medium-low heat until the sugar dissolves. Bring to a simmer, brushing down any sugar crystals on sides of the pan with a pastry brush that has been dipped in hot water. Attach a candy thermometer to the side of the pan. Cook until thermometer reads 220F (104C), stirring occasionally. Remove from heat and stir in vanilla.
4. Pour sauce into hot jar leaving a ½ -inch headspace. Wipe jar rim and center lid on jar. Place ring and tighten to finger tight. Let jars cool completely on a towel or wire rack. Store in refrigerator up to 2 weeks or place in the freezer up to 1 year.

Makes approximately 4 half-pint jars

Original recipe from *The All New Ball Book of Canning and Preserving*, First addition 2016.

