

Salted Caramel Sauce

makes 5 cups

3 cups sugar

1 cup water

3 cups heavy whipping cream

1 1/2 teaspoons salt

Pour the sugar and water in a heavy bottomed saucepan. Stir to wet the sugar. Place on medium low heat long enough to completely melt the sugar. Once the sugar is melted (solution will be clear), turn the heat up to medium high. Simmer, without stirring, until the solution turns deep brown. Swirl pan periodically to mix. To test the color, dip a spoon in the solution and put a few drops on a white plate. Be very careful not to burn the solution!

When you have the color you desire, remove the pot from heat. Let it cool a few minutes. Carefully pour in the cream. The mixture will bubble up. Stir until mixture is homogenous. If the sugar seizes up, place the pot back on the stove and heat gently while stirring. The sugar will melt and you should be able to get a smooth sauce again. Add salt and stir. Pour sauce into clean jars. Cover, cool, and place in the refrigerator. Use within a month.

Note: The sauce will solidify in the refrigerator. To serve, warm gently in a microwave or in a bowl of warm water. Once warm, pour sauce over ice cream or dip fruit in it.

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Chocolate Sauce

makes 5 cups

1 pound chocolate chunks

2 cups half and half

1 cup heavy whipping cream

2 Tablespoons butter

1-2 shots brandy, amaretto, or peppermint schnapps (optional)

Chop the chocolate into 1/2 inch chunks (or smaller). (If you are using chocolate chips, there is no need to chop them further.) Place the chocolate in a medium size bowl. Scald (heat to steaming and then turn off the heat) the cream, half and half, and butter in a small saucepan. Pour the half and half mixture over the chocolate. Stir until the chocolate melts. Add the alcohol, if using. Stir. Pour the sauce into clean jars and cover. Cool and then refrigerate. This chocolate sauce will keep for up to one month in the refrigerator (if you don't eat it first!)

Note: The sauce will solidify in the refrigerator. To serve, warm gently in a microwave or in a bowl of warm water. Once warm, pour sauce over ice cream or dip fruit in it. (Secret: *Its not bad just spooned right into your mouth either!*)

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