

:: Caramel Sauce ::

Ingredients

1 c. sugar
6 tbsp. water
2 tsp. cream of tartar
1/2 c. plus 2 tbsp. whipping cream
1/4 c. (1/2 stick) unsalted butter

Procedure

Cook sugar, water and cream of tartar in saucepan over medium heat, stirring until sugar is dissolved. Increase heat to medium-high and cook without stirring until syrup turns deep golden brown, swirling pan occasionally.

Remove from heat, gradually add cream (will bubble vigorously) and stir until smooth. Add water and whisk until melted. Cool - cover and refrigerate.

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