

# CALVADOS CARAMEL SAUCE

MAKE 4 CUPS

This is my basic caramel sauce recipe that I always use at my restaurants. The addition of Calvados (French apple brandy) is optional—you could use apple cider in its place—but I like the depth of flavor it adds. Caramel sauce keeps well, so this is definitely a make-ahead recipe that you could always have on hand. You can use it on ice cream or drizzle it over cake slices.

2 cups sugar

1/2 cup light corn syrup

1 1/2 cups heavy cream

Pinch of kosher salt

2 tablespoons unsalted butter

1/2 cup Calvados

Place the sugar in a deep saucepan. Pour in the corn syrup (it should be enough to cover the sugar by 1/4 inch). Cook over medium heat until medium-dark brown, about 10 minutes. Stirring constantly with a wooden spoon, gradually add the cream. Be very careful as the mixture will bubble up in the pan as you add the cream. This is extremely hot! Stir in the salt and butter and take it off the heat.

Strain the caramel through a fine-mesh sieve into a large heatproof container. Using a hand blender, blend in the Calvados and refrigerate.

## VARIATION

**Spiced Caramel Sauce:** Add 2 teaspoons ground cardamom or cinnamon and omit the Calvados.