

CARAMEL SAUCE

Equipment:

Measuring Spoons

Measuring Cup

1 Qt. Glass or Microwave safe plastic bowl with cover.

Wooden Spoon or High Temp Rubber Spatula

Wire Whip

Ingredients:

1 cup water 250 ml

1/2 cup brown sugar 125 ml

2 tbsp cornstarch 25 ml

1 tbsp butter 15 ml

1 tsp salt 5 ml

1 tsp vanilla extract 5ml

Procedure:

Combine all of the ingredients in the bowl and cover.

Cook at **P7** 3 - 5 minutes, stirring twice.

Sauce at the end of the cook cycle should be at a boil.

Should be thick and translucent.

Makes: 1 1/2 cup (350 ml)

Chefs Tip: Different flavors can be added depending on the application; just change the extract!

If dietary guidelines allow, flavored liqueurs can be added as well to accent what is being served. For example, Hazelnut liqueur if the dish has hazelnuts, etc.