

HOLIDAY GIFT IDEA: #9 CARAMEL SAUCE

2 (12-ounce) bottle Magic Hat #9
1/2 stick unsalted butter
3 cups brown sugar
2 cups heavy (whipping) cream
pinch salt
2 teaspoons pure vanilla extract

Pour the # 9 into a pot and bring to a low boil. Cook, uncovered, stirring occasionally, until reduced by two-thirds (to a scant cup). Add the butter and brown sugar and cook, stirring only when the mixture is in danger of boiling over, until thick and syrupy, 10 to 15 minutes. (Drop a tiny bit into a bowl of cold water; it should form a soft ball. If it doesn't, keep cooking). Slowly stir in the cream (watch out! It might spatter!). Cook another 5 or 6 minutes, until thickened. Remove from heat and stir in the vanilla. Cool to warm – it will thicken more as it cools - then use immediately or transfer to clean jars. Cover. Label with the following information: “Keep refrigerated for up to 2 weeks” and “Reheat gently before using.”

Yield: 3 half-pint jars

