

# Caramel Sauce

## Ingredients

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6 T Unsalted Butter  
3/4 c Brown Sugar  
1/8 t Salt  
1 T Water  
1/4 c Evaporated Milk  
1 1/2 t Vanilla Extract

## Instructions

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1. Add butter, brown sugar, water, and salt to medium saucepan and heat over medium-low heat, stirring until butter melts.
2. Bring to a boil then reduce to a vigorous simmer, whisking constantly until thickened, approximately 5-7 minutes. Keep in mind, the caramel sauce will thicken more as it cools. If the caramel sauce still looks thin after you remove it from the heat, then return to a simmer.
3. Remove from heat and stir in evaporated milk (it will bubble a lot) and vanilla. Add additional evaporated milk to reach desired consistency.