

# Chocolate Caramel Sauce



Makes 1 1/4 cups

1/2c sugar

3/4c heavy cream

3oz fine~quality bittersweet chocolate (not  
unsweetened), finely chopped

1/8t salt

1/2t vanilla

In a dry heavy saucepan cook sugar over moderate heat, undisturbed, until it begins to melt, cooking and swirling the pan until it is a deep golden caramel color. Do not stir with a spoon, just swirl the pan.

Remove the pan from the heat, add the cream (the mixture will bubble up and simmer). Stir until the caramel has incorporated all of the cream.

Add the chocolate and salt and cook sauce over low heat, whisking until the chocolate is melted and the sauce is smooth.

Whisk in vanilla and serve sauce warm or at room temperature over Graeter's Black Cherry ice cream

Prepare Ahead Tip

Make up to 48 hours in advance and keep refrigerated.