



Apple Caramel Sauce

Ingredients:

1 cup sugar
½ cup water
½ cup heavy cream
2 tablespoons apple brandy (such as Calvados) or ¼ cup apple cider

Directions:

Combine sugar and water in a small saucepan over high heat. Cook until the sugar has dissolved and turned a deep amber color, 8 to 10 minutes. Remove from the heat and add the cream and apple brandy. Return to the stove over high heat and cook until combines, about 1 minute. Transfer to a bowl and keep warm.



Source: Bobby Flay