



RECIPE

Sea Salt Caramel Sauce

Serve warm or cold over cakes, ice cream and other desserts.


1 (2 lb. bag)  Butter Sauce

1/2 Cup Water

1 1/2 Cups Sugar

1 Tablespoon Sea Salt

1 1/2 Cups Caramel Topping

Directions: Heat  Butter Sauce in a large saucepan over medium heat. In a small mixing bowl, mix the water and sugar to make a sugar slurry. Add to the sauce. Add caramel topping and sea salt and stir. Serve warm or cold over cakes, ice cream and other desserts.

Yield: 24-30 servings

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