

PORTER

Caramel Sauce



BY KAREN LOGAN

Serves 4

Prep time: 2 hours

Cool time: refrigerate for 2 hours

INGREDIENTS:

6 oz porter (or stout)

¼ c. butter

1 ¼ c. brown sugar (dark or light)

1 c. heavy cream

½ tsp. vanilla

stir in butter until melted, then stir in cream and vanilla. Cook on low for 2-3 minutes. Remove pan from heat let cool 10 minutes before putting in glass jar. Refrigerate for about 2 hours. When you reheat it for a few seconds, it will thin out again.

Drizzle over ice cream or your favorite dessert.

DIRECTIONS:

Heat beer and sugar in medium sauce pan over low heat (simmer) until sugar is dissolved. Then turn up heat and bring to a low boil for 8 minutes without stirring (a few swirls are ok). Turn heat down and slowly

Beer Pairing:

Founders Porter/your favorite local porter

