

APPLE CARAMEL SAUCE

INGREDIENTS

2 Cups Sugar

1 Tablespoon Water

½ Cup JD Country Heavy Cream

Cores and peels from Apples

DIRECTIONS

Place Water, Sugar and Apples in a medium saucepan over medium heat and allow to come to a low boil.

Use a Pastry Brush dampened with water to wipe down the sides of the saucepan to push any crystallized sugar into the melting sugar.

Cook for 20 minutes and deeply copper-colored. Remove from heat and whisk in Cream.

Strain out Apples before serving.