

Caramel Sauce

Ingredients:

1. 3 quarts milk
2. 2 pounds sugar
3. 1 pinch salt
4. 1/4 teaspoon baking soda
5. 2 egg yolks
6. 1 cinnamon stick

Method:

1. Combine all ingredients, except egg yolks, in a saucepan and simmer until thickened. Stir constantly, preferably with a wooden spoon, until able to see saucepan while stirring, approximately 4 to 5 hours.
2. Add the egg yolks and let cook 2 or 3 minutes longer. Remove the cinnamon stick. Let cool.

Hint: An alternative is to put a can of sweetened condensed milk in a pot of boiling water that fully covers the can. Boil for 5 hours, adding water constantly to compensate for evaporation. Let cool for 30 minutes before opening.