

CARAMEL ICE CREAM SAUCE

Source: QUICK COOKING January/February 2003 (Julee Wallberg, Reno NV)

Cook/Prep Time: about 10 minutes

INGREDIENTS:

1/2 C packed brown sugar
1 TBS cornstarch
1/3 C half-and half
2 TBS water
2 TBS light corn syrup
1 TBS butter or margarine
1/2 tsp vanilla extract

DIRECTIONS:

In saucepan, combine sugar & cornstarch - stir in half-and-half, water & corn syrup till smooth - bring to boil - cook/stir 2 minutes or till thickened. Remove from heat - stir in butter & vanilla till butter is melted. Serve warm or cold over ice cream. Refrigerate leftovers.

Yield: about 1 C