

# Chardonnay Caramel Sauce

*Serves 3 to 4 small jars*

*Prep and cook time: 45 minutes*

- 1 cup brown sugar or coconut sugar
- 2 Tablespoons unsalted butter
- 1/4 teaspoon salt
- 1/2 Tablespoon vanilla extract
- 1/3 cup Fairsing Chardonnay



1. In medium sauce pan, add all ingredients and stir over medium heat.
2. Cook 4 to 8 minutes stirring gently. The mixture will bubble and simmer.
3. The mixture is ready when it is no longer runny and begins to coat the back of a spoon.
4. Remove pan from the heat and allow to cool for 2 minutes
5. Portion the sauce into microwave safe jar(s) and finish cooling at room temperature.
6. Store in refrigerator until ready to use.
7. Reheat in microwave after refrigeration. Serve over sliced apples, ice cream, fresh-baked pie, and other desserts.