

## **Ginger Caramel Sauce**

Scott Duncan

1 C sugar  
¼ C water

1 C heavy cream  
Approximately 1" of fresh ginger

Peel fresh ginger and cut into 4 or 5 planks. Place cream and ginger into small saucepan over low heat. Heat the cream mixture through (but do not let it boil). Turn off the heat and let ginger steep in cream for 10 to 15 minutes. Remove ginger and discard.

In a separate saucepan, place sugar and water over medium heat. Gently swirl the pan often until sugar boils. Once the sugar boils, swirl the pan occasionally to keep the sugar from burning. Cook the sugar until it becomes a deep caramel color. Immediately remove from the heat.

Pour infused cream into the sugar, stirring constantly until it incorporates. Return the sugar mixture to the heat and stir continually until mixture becomes a thick syrup consistency.

Remove from heat and cool completely before topping ice cream.