CARAMEL SAUCE  
Cynthia Lobe

This is so much easier than boiling water and sugar for half an hour.

Using a non-stick skillet, put 1 ½ to 2 Cups Sugar over med to med/high heat. Stir constantly with a silicon spatula.

When the sugar melts and starts to brown, (careful not to burn), remove from the heat and add 2 Cups Heavy Cream and stir until the sugar dissolves. (It may need to be done over low heat to achieve this but do not boil).

At this point you can add other flavors like a Teaspoon of Vanilla, or a Pinch of Coarse Salt.   
This keeps refrigerated for a couple of weeks if it lasts that long.