

ALMOND BRICKLE



INGREDIENTS

2 Tablespoons butter

1/4 cup honey (Eucalyptus, Wildflower or other assertive honey*)

2/3 cup slivered almonds

scant 1/4 teaspoon salt

6 Tablespoons cream

DIRECTIONS

Melt the butter and honey in a heavy-bottomed saucepan over a medium high heat. Add the almonds and stir constantly for about 5 to 6 minutes. The mixture will darken to a rich, golden brown caramel. Do not overcook or leave unattended, as the mixture will burn easily. Remove the mixture from the flame and, still stirring, add the salt and stir the cream in slowly. The mixture will sputter and steam. Use a long handled spoon and keep face and hands away to scalding. Pour the sauce into a bowl and allow to cool.*Any honey may be used, these are simply varietal recommendations. Note: For easy cleanup, add about one inch of water to the pan and bring to simmer for about 5 minutes. The caramel will loosen and clean off easily.