

Camarel Sauce

Written by W.J.Pais

Ingredients:

3/4 cup butter
1 1/2 cups firmly packed brown sugar
2 tablespoons water
1/4 teaspoon salt
3/4 cup evaporated milk
1 tablespoon vanilla extract

Directions:

1 Combine butter, brown sugar, water, and salt in a medium sauce pan, over medium heat, stirring constantly. 2 Bring to boil for 3 to 5 minutes depending upon thickness desired. 3 Remove from heat and stir in evaporated milk and vanilla.

Source : food.com

[Michelle Organa](#) wrote on Mangalorean

Recipes Group "You can use this on so many different things. By adjusting the cooking time, you can make it as thick as you like according to what you are going to use it on. I like to make it thicker to use on ice cream and thinner for desserts. I often double the recipe so I have some left over for later."