



**Hi there!**

At Christmas time my family will be with me and I'm sure that my mother Mireille will bring me her caramel sauce, which is delicious with white bread, toast, white cake and also for a caramel sundae. I know she will also bring me her famous sucre à la crème (traditional fudge from Quebec Canada). I have been enjoying these two recipes since I was a young boy. Here is the two recipes from my mom Mireille.

**Hey hockey mom, its time to go into the kitchen.**

### **Caramel Sauce**

*4 cups brown sugar  
2 1/2 cups 35% cream  
3 cups Golden Corn Syrup  
1 can Eagle Brand sweetened condensed milk 300 ml. (10 oz.)*

*Mix well 4 cups brown sugar and 2 1/2 cups 35% cream.  
Cook 5 minutes at medium high while stirring.  
Remove from heat and let it cool off 5 minutes.  
Add 3 cups of Golden Corn Syrup slowly while stirring.  
Add 1 can of Eagle Brand sweetened condensed milk while stirring.  
Then pour into glass container with tight cover and refrigerate.*

### **Sucre à la crème (Traditional fudge from Quebec Canada)**

*2 cups white sugar  
2 cups brown sugar  
1 can (carnation) evaporated milk 370ml. (12.5 oz.)  
1/4 cup butter*

*First spread butter evenly in a square pan and put it aside.  
Mix white sugar and brown sugar in a pan, add Carnation Evaporated milk, stir and add the butter.  
Boil 10 minutes at medium high while stiring continuously.  
Put 2 inches of cold water and ice in a larger bowl then put the pan in it and stir constantly the sucre à la crème until it gets thicker and pour it rapidly in the square pan. When it is ready to cut into squares. The result should be sweet and delicious.*

***Please give me your feedback on the guestbook.***