

Caramel Sauce

Divide 2 cans of sweetened condensed milk between 3 half pint jars

Add 1 tablespoon Mexican vanilla(my preference--leave out if you like or use regular vanilla extract)

Put lids and rings on the jars

Put in slow cooker/crock pot

Cover with water about 1 inch above the jars and 'cook' on high for 6 hours

Remove the jars and allow to cool.....that's it!

I would like to add...this recipe is **VERY** easy to tweek or customize to your tastes!