

Spicy Chai Caramel Sauce

- 12 oz apple cider
- 2 Tbsp **Rishi Spicy Masala Chai** black tea blend
- 8 oz light brown sugar, packed
- 4 oz unsalted butter, cubed, room temperature
- 4 oz heavy whipping cream
- ¼ tsp kosher salt

Combine apple cider and tea in a medium, heavy-bottomed saucepot over medium heat. Just before liquid simmers, turn off heat and cover; infuse for 6 minutes. Strain fully; discard tea solids.

Return infused cider to saucepot; cook over medium heat, while stirring occasionally, until mixture cooks down and reduces in volume to about 6 ounces. Stir in butter and cream. Continue to cook for 10 minutes until the caramel thickens and darkens in color. Remove from heat; stir in salt.

