

# Caramel Apple Salsa (With Cinnamon Sugar Tortilla Chips)

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## Ingredients

### SALSA

2 cups granny smith apples, diced

One batch (about  $\frac{3}{4}$  cup) homemade caramel (see below)

$\frac{1}{2}$  teaspoon cinnamon

$\frac{1}{4}$  teaspoon ground ginger

Dash of nutmeg

Dash of ground cloves

Dash of cardamom

$\frac{1}{2}$  teaspoon lemon juice

1  $\frac{1}{2}$  teaspoons dark brown sugar

One batch whipped cream (about 1  $\frac{1}{2}$  cups) (for garnishing) (see below)  
One cinnamon stick (for garnishing)

### CARAMEL

$\frac{1}{2}$  cup sugar

$\frac{3}{8}$  cup heavy cream

$\frac{1}{6}$  cup water

1 tablespoon salted butter

### WHIPPED CREAM

1 cup whipping cream

1 tablespoon powdered sugar

¼ teaspoon vanilla extract

## CHIPS

¼ cup cinnamon

1 tablespoon sugar

2 flour tortillas

1 ½ tablespoons salted butter

## Directions

Begin by making caramel. Combine the sugar and water in a small pot. Shake out the mixture so that it evenly coats the bottom of the pot. Cook it on medium heat until it melts, then turn it up to medium high heat and cook until it turns a golden-brown color. About the color of honey. After it reaches this color, immediately turn off the heat and add the whipping cream and butter. It may be lumpy at first. Stir it until it has a smooth, even texture. Leave it on the burner until the heat dissipates and the caramel stops bubbling. Then pour it into a jar and refrigerate it until you are ready for it. To make the tortilla chips, preheat the oven to 340 degrees Fahrenheit. Coat the flour tortillas generously in butter. Combine the sugar and cinnamon. Sprinkle on both sides. Use a pizza-cutter or a knife to cut the tortillas into eighths. Place on a lined baking sheet and cook for 15 minutes. Then check with a fork to see if they are ready. If they are crunchy take them out and assemble them on a plate. If they are not, then cook them in five-minute increments checking after each increment until they are crispy but not burned. For the whipped cream, combine all ingredients in a medium size bowl and beat with a hand mixer until fluffy, and stiff peaks form. Refrigerate until ready for use. For the salsa, combine apples, spices, brown sugar, lemon juice, and about 1/3 of a cup of caramel. Stir thoroughly. Remove whipped cream, and caramel from the refrigerator. Spread whipped cream over the top of the salsa. Place in the cinnamon stick where desired. Pour ribbons of caramel over top for decoration. Serve as soon as possible with tortilla chips for dipping.