

THE BEST FUDGE SAUCE



- 1/2 cup butter
- 1 cup semi-sweet chocolate chips
- 1 T corn syrup
- 1 cup evaporated milk
- 2 cups confectioners sugar
- 1 tsp. vanilla

Place everything but vanilla in a heavy saucepan over low heat. Stir frequently as it melts and then as it becomes silky, whisk all together to ensure a smooth mixture. Bring to low boil, reduce heat and cook for 5 minutes. Do not let it get to a rolling boil. Remove from heat and stir in vanilla. Pour into jars or serve over a really good ice cream.

Take time to make some pretty labels and give this as a gift to someone who likes to indulge!

MARCH 2008