

From Jean and Pat's Kitchen

Fudge Sauce

Date: 1988

From: Evelyn Zabinski

Ingredients:

¾	cup	sugar
3	Tbls	cocoa
¼	tsp	salt
2	Tbls	water
6	oz	evaporated milk
2	Tbls	butter, melted
2	tsp	vanilla

Instructions:

Mix together sugar, cocoa, salt, water, and milk. Bring to boil.
Add butter and vanilla.

Serve hot.

Notes:

Excellent topping for ice cream.