CHOCOLATE VELVET SAUCE

INGREDIENTS

1 cup sugar
½ cup white corn syrup
Pinch salt
1 cup water
1 tsp vanilla
3 squares bitter chocolate
1 small can evaporated milk

METHOD

1. Boil sugar, syrup, salt, and water until it spins a thread.
2. Remove from fire.
3. Add chocolate and stir until dissolved.
4. Slowly add evaporated milk, stirring well.
5. Will keep in refrigerator a long time.
6. Serve warm over ice cream!

Servings are not specified in the original family recipe.

AT THE TABLE A Ripe Zinfandel

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