

Regal Chocolate Sauce

From an old community cookbook, circa 1970



Servings: 6

Over the years I've tried several different chocolate sauces. They're either too sweet, or they harden on the ice cream, or they're too sticky. This sauce is always just right - not too sweet or sticky. It keeps in the refrigerator for months, and is easy to reheat (at medium power setting) in the microwave.

In a heavy-bottomed saucepan, combine chocolate, water, sugar and salt. Cook and stir over low heat until sauce is smooth. Remove from heat and stir in butter and vanilla. Serve hot or cold over ice cream.

Yield: 3/4 cup

Per Serving (excluding unknown items): 144 Calories; 9g Fat (48.7% calories from fat); 1g Protein; 20g Carbohydrate; 1g Dietary Fiber; 5mg Cholesterol; 65mg Sodium. Exchanges: 1 1/2 Fat; 1 1/2 Other Carbohydrates.

4 ounces german chocolate squares

3 tablespoons water

1/4 cup sugar

1 tablespoon butter

1 dash salt

1/4 teaspoon vanilla

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>