



CHOCOLATE SAUCE

- 1 1/2 Cups Sugar
- 1/2 Cup Water
- 1/4 Cup Milk
- 4 Squares Unsweetened Chocolate
- 1/2 Teaspoon Vanilla

DIRECTIONS

1. Let sugar and water boil in a saucepan for five minutes.
2. Cool partly.
3. Melt chocolate and combine with milk.
4. Gradually stir into sugar mixture.
5. Add the vanilla.
6. Place in a double boiler until ready to serve.