Marshmallow Fudge Sauce

Recipe by Borden

Ingredients

- 30 large marshmallows
- 2/3 cup milk
- 1/4 cup margarine or butter
- 1/4 tsp salt
- 1 (12-ounce) package semi-sweet chocolate morsels
- 1 1/2 tsp vanilla extract

Instructions

1. In a medium saucepan over low heat, combine marshmallows, milk, margarine, and salt.
2. Cook and stir until marshmallows melt and ingredients are well blended, about 5 minutes.
3. Remove from heat.
4. Add chocolate morsels and vanilla; stir until morsels are melted.
5. Serve warm over ice cream.
6. Refrigerate leftovers.

MARSHMALLOW FUDGE SAUCE — BORDEN

30 large marshmallows
2/3 cup milk
¼ cup margarine or butter
¼ teaspoon salt
1 (12-ounce) package semi-sweet chocolate morsels
1½ teaspoons vanilla extract

In medium saucepan, over low heat, combine marshmallows, milk, margarine and salt; cook and stir until marshmallows melt and ingredients are well blended, about 5 minutes. Remove from

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heat. Add chocolate morsels and vanilla; stir until morsels are melted. Serve warm over ice cream. Refrigerate leftovers.

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