

Steps for Making Hot Fudge Sauce

1. Melting Chocolate

Place chocolate pieces in small saucepan along with margarine or butter. Cook over low heat, stirring with a wooden spoon to blend ingredients as they melt. Keep temperature low at this point or the chocolate may separate.

2. Boiling the Mixture

Mix in sugar - gradually stir in evaporated milk. Increase heat just till sauce boils, then reduce heat quickly and cook gently till done, stirring frequently.