

RECIPE OF THE MONTH — DECEMBER 2006

Peppermint Fudge Squares

$\frac{2}{3}$ cup evaporated milk	2 cups miniature marshmallows
1 $\frac{2}{3}$ cups sugar	1 $\frac{1}{2}$ cups chocolate chips
2 tablespoons butter	$\frac{1}{2}$ teaspoon peppermint extract
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup chopped walnuts

Mix milk, sugar, butter, and salt in a pot. Bring to a boil, then simmer for five minutes, stirring constantly. Remove from heat. Add marshmallows, chocolate chips, peppermint extract, and walnuts. Stir vigorously until marshmallows are melted and thoroughly blended. Pour into an eight inch square pan. Chill.

YIELD: 2 pounds

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