

Million Dollar Fudge

First step – place in large bowl:

- 2 packages chocolate chips
- 2 large milk chocolate Hershey bars (1#)
- 1 pint marshmallow whip
- 1 cup walnuts

Second step – place in saucepan:

- 4½ cups sugar
- 1 large can evaporated milk
- 1 tablespoon butter

Boil at rolling boil for 6 minutes stirring constantly. Pour over first mixture and blend well. Pour into buttered pan. Makes 4 to 6 pounds.

Opera Fudge

A cream-color vanilla-flavored fudge. Let mellow overnight for best flavor.

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| 2 cups sugar | 1/8 teaspoon salt |
| 1 cup heavy cream | 1 teaspoon vanilla |

Grease 8-inch square pan; set aside. In 3-quart heavy saucepan stir well sugar, cream and salt. Over medium heat, stirring, bring to boil. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue boiling without stirring over medium heat until mixture reaches 234°F (soft ball stage) on candy thermometer. Remove from heat; cool, without stirring, to 110°F (lukewarm) on candy thermometer. Stir in vanilla until creamy. Spread in pan. To keep creamy, cover with damp cloth or paper towels 30 minutes. Uncover; let set until firm. Cut in 25 squares. Store airtight. Makes 1 pound.

Peanut Butter Fudge

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| 2 cups sugar | 1/8 teaspoon salt |
| ¾ cup milk (for richer fudge
substitute ¾ cup cream) | ¼ cup peanut butter |
| 2 tablespoons light corn syrup | 1 teaspoon vanilla |

Grease 8-inch square pan; set aside. In 3-quart heavy saucepan stir well sugar, milk, corn syrup and salt. Over medium heat, stirring, bring to boil. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue boiling without stirring over medium heat until mixture reaches 234°F (soft ball stage) on candy thermometer. Stir in peanut butter and vanilla until thickened. Spread in pan. Let set until firm. Cut in 25 squares. Store airtight. Makes 1 pound.