



easy homemade chocolate sauce

Yields about 3 cups.

- 13 ounces evaporated milk*
- 2 cups granulated sugar
- 4 ounces unsweetened chocolate, roughly chopped
- 1/4 cup butter
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

* I use a 370 ml can, as that is what is commonly sold here in Canada. That's just under 13 ounces, but still works out perfectly.

Mise en place - begin by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients.

In a medium sized saucepan, bring evaporated milk and sugar to a rolling boil over medium-low heat, stirring almost constantly. Once boiling, continue to boil for one minute and then reduce heat to low. Add the chocolate and whisk until completely melted. Whisk in the butter, vanilla and salt. When smooth, remove from heat. Allow to cool, whisking well every so often. The sauce will thicken as it cools.

Serve immediately (while still warm) or cool completely and store in a mason jar in the refrigerator. Sauce stored in refrigerator can be re-heated in a saucepan over low heat (or slowly and gently in the microwave) before serving. This will make the sauce easier to pour/ladle.