

Misc.

Chocolate Grand Marnier Sauce

Gifts FRom The Kitchen - p12

Serve as a topping for ice cream, grapes, strawberries or pound cake.

8 ounces sweet baking chocolate

2/3 cup light cream

2 tablespoons Grand Marnier

Melt chocolate in a pan over hot water (double-boiler).

Add cream. Stir until smooth. When mixture is smooth, remove from heat.

Stir in Grand Marnier.

Warm over hot water before serving.

Yields 14 ounces. Recipe may be doubled or trebled.

Must be stored in refrigerator.

Per Serving (excluding unknown items): 420 Calories; 31g Fat (76.6% calories from fat); 4g Protein; 17g Carbohydrate; 0g Dietary Fiber; 105mg Cholesterol; 63mg Sodium. Exchanges: 6 Fat; 1/2 Other Carbohydrates.