

Rhea Vs Chocolate Sauce

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*2 ounces semi-sweet
chocolate
1 tall can Pet milk
1 cup sugar
1/2 teaspoon salt
2 teaspoons vanilla
1 tablespoon Amaretto
liqueur (optional)*

In a heavy pan or double boiler. melt the chocolate. After melting, add the sugar and salt. Heat to boiling by placing on a low flame. Stir. Lower the heat and stir constantly until thickened. Allow to cool. Add the vanilla.

Stir in the Amaretto, if using.

Serve the chocolate slightly warm over poached pears and vanilla ice cream. Add a dollop of chilled whipped cream.

Per Serving (excluding unknown items): 799 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 202g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1068mg Sodium. Exchanges: 13 1/2 Other Carbohydrates.