

World's #1 Hot Fudge Sauce by RICK DEES



Yield: Makes 2 cups of sauce

Prep Time: 10 Minutes

Total Time: 15 Minutes

Ingredients

3/4 cup heavy cream

3 Tablespoons salted butter, cut into
small pieces

1/2 cup granulated sugar

1/3 cup dark brown sugar, packed

1/4 teaspoon salt

2 heaping Tablespoons unsweetened
cocoa, sifted

1/2 cup chocolate chips, preferably
60% cacao

1 Tablespoon vanilla extract

Directions

1. In a heavy 1-quart saucepan, warm the heavy cream and butter over medium heat. Stir until the butter melts and the cream begins to slightly bubble around the edges.
2. Add the sugars and stir for a few minutes until dissolved. Taste-test over low heat: you shouldn't taste or feel any sugar granules.
3. Reduce heat. Add salt, unsweetened cocoa, chocolate chips, and vanilla extract. Stir briskly with a small wire whisk until smooth.
4. Remove from heat and serve immediately.

Store in the refrigerator in a straight-sided glass jar or any container that flares out at the top. Sauce will become firm when chilled.

If reheating, place container into hot water until the sauce melts around the edges. Place in a double boiler over hot water and stir frequently, adding a bit of hot water if sauce is too thick.



Chef's Note

Once you make this hot fudge sauce you're going to want to hoard it, hide it in the back of the refrigerator so no one can find it, and only eat it when everyone's gone and you're alone. We fully understand.