



Valentine Chocolate Sauce©

Makes 2 cups.

Ingredients:

1 1/2 cups	semi-sweet chocolate chips
1/2 cup	whipping cream
1/4 cup	rum or coffee or almond flavored liqueur

Method:

In a small saucepan, melt chocolate chips and cream together. Remove from heat and stir in rum. Serve warm or at room temperature with strawberries or over your favorite ice cream. Sprinkle top with Toasted Butternut Sprinkles© (optional).

Toasted Butternut Sprinkles©

Makes 1 cup.

Ingredients:

2 oz.	butter
1 cup	pecans or walnuts, chopped
4 Tbsp.	sugar
1/2 tsp.	vanilla extract

Method:

In a small saucepan, melt butter and add pecans or walnuts to coat. Toast nuts to a golden brown and then add sugar and almond extract. Stir continuously until sugar melts, and remove from heat. Immediately spread the mixture on foil that has been sprayed with a nonstick cooking spray. Cool the nuts and then use your pounder to break up the mixture into small pieces. Store in an airtight container up to one month.