

## GAY'S CHOCOLATE SAUCE



4 squares unsweetened chocolate

4 T. butter

1  $\frac{1}{3}$  cups sugar

1 large can evaporated milk (1 cup)

1 t. vanilla

Melt chocolate and butter in saucepan over low heat. Stir in sugar and evaporated milk. Boil stirring until thick. Remove from heat. Add vanilla.