



MATTIE ROSE'S FUDGE



"When I was a little girl, my grandmother taught me how to make classic chocolate fudge. I have wonderful memories stirring the pan of chocolatey goodness, and impatiently waiting for the fudge to cool in the refrigerator so I could sample my creation. For the past 24 years we have served this recipe in the Picchetti tasting room to pair with our port wines. Now I am sharing the same recipe so you can enjoy a little Picchetti magic at home with your family."

Mattie Rose Small



INGREDIENTS

3 cups White Sugar

$\frac{3}{4}$ cup Butter

1 tsp Salt

5oz Evaporated Milk

2 cups Semi-sweet chocolate chips

1 jar (7oz) Marshmallow Creme

1 tbsp Picchetti Port

Butter or cooking spray to coat pan



DIRECTIONS

ADD sugar, butter, salt, and evaporated milk to large saucepot. Cook the mixture over medium heat. Continue to stir the pot with wooden spoon until all the ingredients have melted and begin to boil. Once mixture has come to a boil, reduce heat to medium-low.

BOIL for five minutes (*or until candy thermometer reaches 234F*), stirring constantly. It is important to keep stirring to achieve a smooth consistency and avoid burning the sugar.

REMOVE pot from heat. Add chocolate chips, marshmallow creme and port to the sugar mixture. Beat with hand-mixer until all ingredients are incorporated and fudge has a smooth consistency.

POUR mixture immediately into pre-coated 13x9 baking pan, using a plastic spatula. Spread evenly to coat the bottom of the pan. Place in refrigerator until it has cooled completely.

SLICE the cooled fudge into desired pieces and serve with a glass of Picchetti port. *Cheers!*