Uncle Edmund's Holiday Fudge

Moist Ingredients

2 tbsp butter

2/3 cup evaporated milk

1 2/3 cup white sugar

½ tsp salt

1 tsp vanilla

Dry Ingredients

2 cups miniature marshmallows

1 ½ cup semi sweet chocolate chips

1/2 cup chopped walnuts



- 1. Measure all dry ingredients into a bowl.
- 2. Mix together in saucepan.
 - butter
 - · sugar
 - evaporated milk
- 3. At medium heat, bring saucepan components to a boil. Cook for 5 minutes stirring constantly.
- 4. Add vanilla and stir in.
- 5. Remove from heat and stir in dry ingredients. Stir until marshmallows melt completely.
- 6. Pour mixture into lined 8" pan.