Fabulous Fudge

Servings: 30

2 1/4 cups sugar
3/4 cup evaporated milk
16 large marshmallows
1/4 cup margarine or butter
1/4 teaspoon salt
1 package (6 oz) Semi-sweet chocolate pieces
1 cup pecan halves, cut-up
1 teaspoon vanilla

Mix in a heavy 2-quart saucepan, sugar, milk, marshmallows, margarine and salt.

Cook, stirring constantly, over medium heat to a boil (mixture will be bubbling all over top). Boil and stir 5 additional minutes. Take off heat.

Add chocolate; stir until COMPLETELY melted.

Stir in pecans and vanilla

Spread in a greased 8-inch square pan. Place any extra pecan halves on top of fudge. Cool

Per Serving (excluding unknown items): 93 Calories; 2g Fat (19.0% calories from fat); 1g Protein; 19g Carbohydrate; 0g Dietary Fiber; 6mg Cholesterol; 42mg Sodium. Exchanges: 0 Non-Fat Milk; 1/2 Fat; 1 Other Carbohydrates.