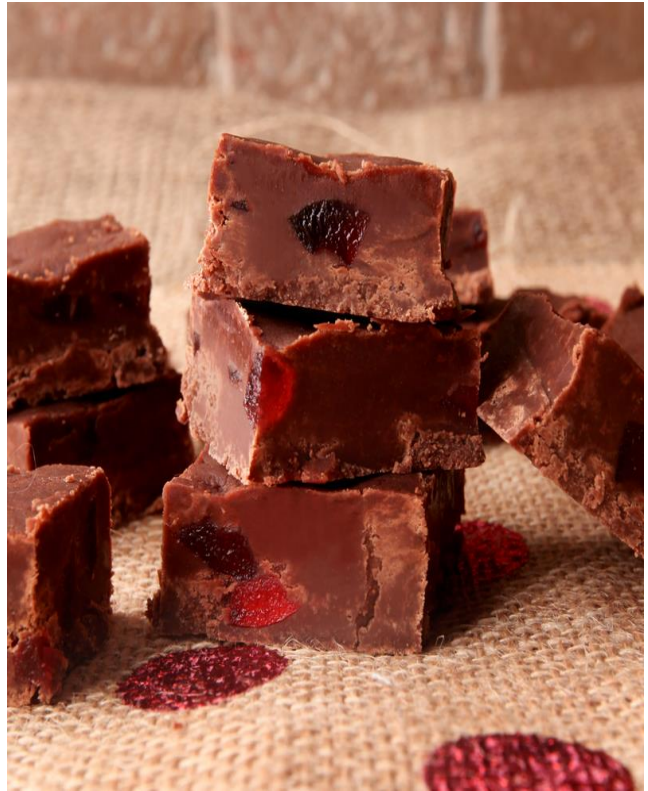


Slightly Boozy Chocolate Cherry Fudge

Ingredients:

- $\frac{2}{3}$ cup evaporated milk
- $1\frac{1}{2}$ cups granulated sugar
- 2 TBS butter
- $\frac{1}{4}$ tsp salt
- 2 cups miniature marshmallows
- 1 12oz bag (about 2 cups) of semi-sweet chocolate chips
- $\frac{2}{3}$ cup Paradise candied red cherries, chopped
- 2 TBS Kirsch, cherry liqueur, or brandy



Directions :

1. Line an 8x8 square pan with foil or parchment paper. Set aside.
2. In a saucepan, add the evaporated milk, sugar, butter, and salt. Bring to a full boil on medium-high heat, stirring constantly, and continue to boil for about 4 minutes.
3. Remove from heat and stir in the marshmallows, chocolate chips, candied cherries, and Kirsch, continue folding and stirring until everything is fully combined.
4. Spread fudge into prepared pan and refrigerate until firm, several hours or overnight. Lift the fudge out of the pan using the foil or parchment, turn it over onto a cutting board and discard the paper/foil. Run a sharp knife under very hot water and slice fudge into squares, wiping the knife clean between each slice.

