

George Geary's
Recipes for Evansville Morning News

“Summer Ice Cream Toppings”

White Chocolate Midnight Sauce

Yield: 2 cups

12 ozs white chocolate, chopped
8 oz heavy cream
1/2 cup macadamia nuts, toasted and crushed

1. In the bottom of a double boiler, boil water and when it starts to boil, turn the flame off and place the top of the vessel filled with the chopped chocolate and cream, stir until well melted, the steam will melt the white chocolate without the aid of the heat of the flame. Please do not use the microwave for this, as while white chocolate has a lower melting point than other chocolates. After the chocolate has melted, remove the top part of the double boiler and cool the chocolate until tepid.
2. Add the toasted macadamia nuts.
3. Use hot or cold.

Almond Dark Fudge Sauce

Yield: 1 cup

4 ozs semi-sweet chocolate, chopped
4 ozs heavy cream
1/2 tsp unsalted butter
1 cup almonds, toasted and chopped

1. In a bowl place chopped chocolate, butter and almonds, set aside.
2. In a saucepan on medium heat place cream and cook until boiling up sides of pan.
3. Pour cream into chocolate mixture, stir until very well blended.
4. Pour this into a bowl. Serve warm or cold on vanilla ice cream.