

Discover Iowa: Cooking with Iowa wines, meats and other Iowa products

Celebrate the Art of Country Romance

Velvet Fudge Sauce

*Someone once said, "Romance should never begin with sentiment.
It should always begin with hot fudge."*

1 cup cocoa
2 cups sugar
2 cups whipping cream
1 Teaspoon vanilla

Put cocoa through a strainer to remove any lumps, then mix cocoa and sugar in a saucepan. Add whipping cream. Mix. Cook to a boil over medium heat. Reduce heat. Cook two minutes. Remove from heat. Add vanilla. Mix. Cool. Cover or serve. This fudge sauce is great with bread puddings and ice cream. (*This smooth chocolate sauce will store in the refrigerator for up to one month.)



Ask about our new 2009 project of sustainable grains and vegetables for Sure Hope Farms & Gardens at the Hannah Marie Country Inn.

www.hannahmarieinn.com

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Asparagus Tips

Asparagus does not store well at all. Use the same day, or within 3 days. When buying asparagus, look for closed, compact tips, smooth, round spears and a fresh appearance. Most of the spear should be a rich green color, and should be tender as far down as the green color extends.

Refrigerate asparagus standing upright in a container or water. This keeps the spears fresh and crisp.



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DESCRIPTION	RATE
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