

# Hot Momma Fudge

## HOT MOMMA FUDGE

### INGREDIENTS

- 3 Cups Sugar
- $\frac{3}{4}$  Cup Butter, softened
- 1 (5oz) Evaporated Milk
- 12oz Bag Semi-sweet Chocolate Chips
- 1 (7oz) Jar Marshmallow Crème
- 1 tsp Vanilla
- 1 Tbsp Hot Momma Seasoning, mild or fiery
- $\frac{1}{2}$  Cup Pickled Jalapeños, chopped

### DIRECTIONS

Line 9×13 baking sheet with parchment paper. In a medium sauce pan combine sugar, butter, milk, and HMS. Bring to a full boil over medium heat. Stir constantly to avoid scorching. Boil for 4 minutes. Remove from heat. Add chocolate, vanilla and marshmallow. Stir until smooth. Fold in jalapeños . Spread fudge into pan. Refrigerate overnight. Cut into small squares. Ac-salsa-rize!