**Chocolate Marshmallow Fudge**

1 2/3 c sugar

2/3 c evaporated milk

2 Tbsp. butter

1 ½ c semi-sweet chocolate

14 large marshmallows

Line your square glass pan with wax paper. Stir together sugar, evaporated milk and butter together in a medium sauce pan and bring it to a boil. Reduce heat to medium-low and cook 3 minutes stirring constantly. Stir in chocolate and marshmallows. Remove from heat and stir until smooth. Pour into pan and refrigerate until firm, about 45 minutes. Cut into square by using the wax paper to pop out the pieces.