

# Grandpa's Peanut Butter Fudge

by Leslie Rodak

In a large saucepan, stir together:

- 2 TBS overflowing dark Karo syrup
- 4 cups sugar
- 1 c evaporated milk (use a little more if too thick)
- dash salt

Cook on med until comes to boil, stirring. Cook to between soft and hard ball stage.

Remove from heat and add:

- 1 1/2 tsp vanilla
- 3 big TBS of peanut butter
- 1/4 sq butter

Beat by hand until set (smooth loses it's shine). Pour into buttered 9 x 13 pan - let set until firm and cut into squares. Enjoy!

Leslie says: "We make this every Christmas/Thanksgiving or whenever we crave it! It never turns out like Grandpa's, but it just isn't the holidays if we aren't eating PBF!"

Leslie has worked for Shepherd's Bush for 11 years. She works in the front with the fun customers. Her favorite book is Marley and Me by John Grogan. Her favorite movie is Akeela and the Bee.

