

CHOKOLADENFISCH

GRANDMA SUZANNE'S RECIPE

1 cup sugar
6 TBS water
1 oz. vanilla sugar

"Do not boil as
for making thick
syrup, but just
let sometimes
bubble up."

$\frac{1}{2}$ # grated chocolate
 $\frac{1}{2}$ # grated almonds
2 oz. ground citron

melt in a
double boiler,
add the sugar
syrup & mix.

To make VANILLA SUGAR, keep a
vanilla bean in a jar of powdered
sugar a month beforehand...useful
most times pow. sugar is needed.

In Germany, these are pressed
into large or small fish molds.
The chocolate tends to whiten.

Lacking molds, one can make
a very good chocolate or choco-
late or chocolate confection
by keeping the mix in a double
boiler, rolling into balls & placing
on wax paper until cool. Then
melt semi-sweet chocolate (or
sweet) in top of double boiler;
impale the chocolate ball on a
tooth pick, dip and then roll
in chocolate jimmies. Also can
be rolled in ground almonds OR
the nude chocolate ball can be
rolled in fine sugar while warm.

