

Soy infused Chocolate Sauce

Ingredients	g / ml	lbs / oz	Measurement	Yield %
Unsweetened Cocoa powder	42 g	1 ½ oz	½ cup	5.95 %
Water	215 ml	7 ½ oz	1 cup	30.45 %
Granulated Sugar	375 g	13 ¼ oz	2 cups	53.12 %
Salt	1.5 g	1/8 tsp	1/8 tsp	0.21 %
Vanilla extract	2.5 ml	½ tsp	½ tsp	0.35 %
Light soy sauce	70 ml	2 ½ oz	2 ½ tbsp	9.92 %
Total	706 ml	1 ½ pt 1 oz	- - -	100.00 %

Method:

In heavy saucepot, combine sugar, cocoa powder and salt. Mix well and gradually add water, stirring thoroughly. Set over medium heat; stir frequently with whisk until mixture comes to a boil, there will probably be a layer of foam on top, which is to be expected. Boil three minutes, stirring frequently. Remove from heat; pour into container and chill until completely cold. Strain through cheesecloth into a different container. Stir in vanilla and soy sauce. Store covered, in refrigerator. Use this chocolate syrup to make chocolate milk, or serve it over ice cream. This is remarkably similar to Hershey's Chocolate Syrup.

Notes:

For slightly sweeter, slightly thinner syrup, add 2 additional tablespoons each of sugar and water at the beginning of the recipe.