

Indiant White Mints Suzanne Todd

3 cups sugar dash salt
2 tbsp karo 1 cup wh cream
mix in bowl.

Take a heavy aluminum pan and butter sides from top to bottom (but not bottom). Pour mix in but do not get any on sides. Stir it over medium low heat until it boils. In stirring - don't get it on sides. Suzanne puts a lid on just before it boils to bring condensation down) Cook to 232° . Pour out on marble slab or on counter top that has been buttered well. After it has been poured out, put 2 tbsp butter on top and let melt. Do not stir in. Let it cool to body temperature. Take a wooden spoon or

Thy name be

RECIPE:

next day in tupperware. Not in frig. Roll out
and cut in size desired (baby bottle top)
Bintz for chocolate (10-15 pounds) (covers 8 batches of fork cut)
Melt in double boiler on ^{Western Victor} warming tray but do not boil water.
Stir. Take mint on fork and dip it into choc.
Set it down after you've twirled and don't touch.
Use regular mint flavor - not peppermint
(see peppermint. Between 1/2 & 1 tsp. Put