Hardening Chocolate Sauce for Ice Cream

Ingredients:

* 3 cups coconut oil
* 6 cups chocolate
* pinch of salt

Combine the ingredients in a Large pyrex Measuring cup and melt in the microwave till almost, but not completely liquid. Stir to finish the melting outside of the microwave and mix altogether. Cover measuring cup with red lid and store ON COUNTER... reheat to melt on Thursday before salad bar.

.