

Chuckwagon's Black Licorice:

<http://sausageswestforum.com/8-other-products-recipe-input-varied-goodies-from-across-the-galaxy/>

- 1-3/4 cup sugar
- 1 can (395 g.) sweetened condensed milk
- 1-1/4 cup corn syrup
- 1 tblspn. anise extract
- 1 teaspoon (or more) black food color (or red if you prefer)

Microwave the corn syrup slightly so that it pours easily. Mix all the ingredients together in a large pan on the stovetop and cook them over medium-low heat, stirring constantly. Place a cooking thermometer into the mixture and heat the licorice until it reaches 230°F (110°C). The mixture will be thick and bubbly.

Immediately pour the mixture onto a parchment paper – lined baking sheet. (Use a little extra paper along the sides to make “handles”). Allow the licorice to cool to room temperature (about 30 minutes). Refrigerate the licorice in the pan overnight. Next day, slice it into strips with a knife or cut it into squares using a pizza wheel. If the licorice is still just a bit sticky, dust it with some confectioner's sugar.

What? You don't have any? Just put a few tablespoons of sugar into your blender for a minute.

Best Wishes,
Chuckwagon