Chocolate Peppermint Fudge

3 cups light brown sugar

12 Tablespoons butter

2/3 cup evaporated milk

1/2 teaspoon salt

12 ounces bittersweet chocolate, chopped

3 cups large marshmallows

1 teaspoon peppermint extract

1/4 cup soft crushed peppermint candies

Make foil sling for an 8" square pan.  Spray with cooking spray.

Bring sugar, butter, evaporated milk and salt to a boil in saucepan.

Reduce heat and stir until mixture reaches 234 degrees.

Remove from heat, whisk in marshmallows, chocolate and extract.

Transfer mixture to prepared pan and sprinkle with peppermint.  Cool 2 hours.

Cover and refrigerate 2 more hours.

Lift fudge out of pan using sling.

Cut into 1 inch squares.

Store fudge at room temperature in an airtight container for 2 weeks.