

Buckeyes

Submitted by Julie Wibbenmeyer, CMP

- 2 $\frac{2}{3}$ cups powdered sugar
- 1 $\frac{1}{2}$ cups peanut butter
- $\frac{1}{2}$ cup melted butter
- 3 cups rice krispies
- 1 – 12oz package of semi-sweet chocolate pieces (*I used 18 oz of chocolate as I made more balls*)
- $\frac{1}{3}$ cake paraffin

Mix together powdered sugar, peanut butter, melted butter and rice krispies. Shape into balls (makes about 60)

Using a double broiler, melt chocolate chips and paraffin. (*I melted chocolate in the microwave and did not use paraffin. If you use a premium chocolate, you may not need this.*)

Dip the balls into the chocolate and lay on foil or waxed paper until set.

Delicious Caramels

Submitted from: Nicole Perry, Visit Indy

Ingredients

- 1 cup butter
- 2-1/4 cups brown sugar
- Dash of salt
- 1 cup light corn syrup
- 16 ounces sweetened condensed milk
- 1 teaspoon vanilla

Melt butter in heavy 3-quart saucepan. Add sugar and salt; stir well. Stir in corn syrup and mix well. Gradually add milk, stirring constantly. Add vanilla.

Cook and stir over medium heat to firm-ball stage (245 degrees F.)

Pour into buttered 9x9-inch pan. Cool and cut into squares. Wrap in wax paper or foil candy wrappers.

Gooey Butter Cookies

Submitted by Jeanne Prokopf, Schaeffer Manufacturing Company

If you like Gooey Butter Cake you will love these cookies. You can't stop eating them.

Ingredients

- 1 (8 ounce) package cream cheese
- ½ cup butter, softened
- 1 egg
- ¼ teaspoon vanilla extract
- 1 (18.25 ounce) package yellow cake mix (I use the butter yellow cake mix)
- ¼ cup confectioners' sugar

Directions

Step 1 - Preheat oven to 350 degrees F.

Step 2 - In a medium bowl, cream together the cream cheese and butter. Stir in the egg and vanilla. Add cake mix, and stir until well blended. Roll into 1inch balls and roll the balls in the confectioners' sugar. Place 1 inch apart onto an ungreased cookie sheet.

Step 3 - Bake for 10 to 13 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Makes 24 cookies.

Peanut Butter Blossoms

Submitted by Samantha Coleman, Saint Louis Zoo

Ingredients:

- ½ Cup Granulated Sugar
- ½ Cup Brown Sugar
- ½ Cup Creamy Peanut Butter
- ½ Cup Softened Butter
- 1 Egg
- 1 ½ Cups All Purpose Flour
- ¾ tsp Baking Soda
- ½ tsp Baking Powder
- Additional Granulated Sugar
- Hershey's Chocolate Kisses or Hugs

Heat Oven to 375 F. Beat ½ cup granulated sugar, brown sugar, peanut butter, butter and egg with an electric mixer on medium speed until well blended. Stir in flour, baking soda, and baking powder until dough forms

Shape dough into 1" balls and roll in additional granulated sugar

Bake on ungreased cookie sheets for about 8-10 minutes until edges are light golden brown. Immediately press one kiss into the center of the cookie, remove from sheet and let cool.

Couscous with Crispy Pancetta & Butternut Squash

Submitted by: Mady Wiles, LHM Regional Sales Office

Ingredients

- 3 tablespoons olive oil
- ¼ pound pancetta, cut into ¼-inch cubes
- 1 medium shallot, thinly sliced (about ¼ cup)
- 1 serrano pepper, finely chopped (about 2 tablespoons, see note)
- Kosher salt and freshly ground black pepper
- 1 tablespoon ground cumin
- 2 medium cloves garlic, minced or grated with a Microplane grater (about 2 teaspoons)
- 2 pounds butternut squash, peeled, seeded and cut into ¾-inch pieces
- 6 ounces Israeli or pearled couscous
- 3 cups homemade or store-bought low sodium chicken or vegetable broth
- 1 (15-ounce) can chickpeas, drained and rinsed
- 2 tablespoons freshly squeezed lemon juice from 1 lemon
- ¼ cup chopped fresh cilantro leaves and fine stems

Heat 1 tablespoon of oil in a 12-inch skillet over medium-high heat until shimmering. Add the pancetta and cook, stirring frequently, until crisp and rendered, 4 to 5 minutes. Remove the pancetta and set aside.

Return pan to medium heat. Add the remaining oil and then add the shallots, serrano peppers, and a pinch of salt and pepper, and cook, stirring frequently, until softened, but not browned, about 3 minutes. Add the cumin and garlic and cook, stirring constantly, until fragrant, about 30 seconds. Add the squash and cook, stirring frequently, until it begins to soften slightly, about 5 minutes. Add the couscous and broth and simmer, stirring occasionally, until most of the liquid is absorbed and squash is tender, about 12 minutes.

Add the chickpeas and pancetta to the pan to warm through, season to taste with salt and pepper and toss with lemon juice. Let sit for a few minutes to allow couscous to finish hydrating, stir in cilantro, and serve.

Reindeer Cheer

Submitted by Todd Thomas

Ingredients (for 1 drink):

- 1 oz Unsweetened Cranberry Juice
- 1 oz Pineapple Juice
- 1 oz Spiced Rum
- 1 oz Bourbon
- ½ oz Vanilla Vodka
- ½ oz 7-Up
- ½ oz Ginger Beer
- ½ oz Club Soda
- ½ oz Pear Juice
- ¼ oz Amaretto
- 1 dash Nutmeg