

More Fall Treats, Haystacks and Popcorn Balls

HAYSTACKS -They disappear as quickly as they are made.

In a large microwave safe bowl add:

- 1/2 pound white chocolate almond bark
- 1 12 oz package chocolate chips
- 1 cup peanut butter OR butterscotch chips
- 12 oz package Chow Mein Noodles
- 1-2 cups dry roasted peanuts (optional)



Melt chocolates and peanut butter or butterscotch chips a minute at a time in the microwave, stirring after each minute until the mixture is melted and smooth. Then add the Chow Mein Noodles and peanuts. Stir until noodles and nuts are well coated. Drop by large spoonfuls onto wax paper. Let cool until firm. Store in airtight contain until ready to serve. You could also substitute 12 oz of butterscotch chips for the chocolate and substitute peanut butter chips for the peanut butter.

PAULA DEEN'S POPCORN BALLS

Paula is my GO TO GAL whenever I need something Southern. I can usually count on her recipe to be a hit. Try these for yourself and you be the judge!

Ingredients

- 2 cups sugar
- 1 1/3 cups water
- 1/2 cup light corn syrup
- 1 teaspoon white vinegar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 18 cups popped corn



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Directions

In a medium saucepan, combine sugar, water, syrup, vinegar, and salt. Cook over high heat until mixture reaches 255 degrees F (hard-ball stage) on a candy thermometer. Stir in vanilla. Pour over popped corn, tossing gently to coat. When mixture is cool enough to handle, press popcorn into 3-inch balls with lightly greased hands. Cool completely on waxed paper.