

Rainbow Divinity

Yield: about 4 1/2 dozen candies

Ingredients

- 3 cups sugar
- 3/4 cup light corn syrup
- 3/4 cup hot water
- 1/4 teaspoon salt
- 2 egg whites
- 1/2 (3-ounce) package Jell-O gelatin (any flavor)
- 1 teaspoon vanilla
- 1 cup chopped nuts
- 3/4 cup flaked coconut, tinted (for sprinkling)

Instructions

- 1 Butter the sides of a heavy 2-quart saucepan. In the saucepan, combine sugar, corn syrup, hot water, and salt.
- 2 Cook and stir until the sugar dissolves and the mixture comes to a boil.
- 3 Continue cooking (without stirring) to the hard-ball stage (250°F). Remove from heat.
- 4 Meanwhile, beat egg whites to soft peaks. Gradually add gelatin, beating to stiff peaks.
- 5 Add vanilla. Slowly pour the hot syrup over the egg-white mixture, beating constantly on a mixer at high speed until soft peaks form and the mixture starts to lose its gloss.
- 6 Stir in nuts.
- 7 Drop by teaspoons onto waxed paper; sprinkle with tinted coconut.

Notes

Tinted coconut: Put the flaked coconut in a zip-top bag with a few drops of food coloring; seal and shake until evenly colored.

Vegetable Dip

Source: Mom • Yield: about 1 1/4 pints • Time: chill 2 hours

Ingredients

- 1 packet Knorr Vegetable Soup Mix
- 1 1/4 pints sour cream
- 3 tablespoons Parmesan cheese (optional)

Instructions

- 1 Mix all ingredients together.
- 2 Chill for 2 hours before serving.

Barbecue Sauce

Source: Mom • Prep time: 20 minutes • Simmer: about 20 minutes

Ingredients

- 2 cups ketchup
- 1/2 cup water
- 1/4 cup lemon juice
- 1/4 teaspoon chili powder
- 1 teaspoon celery seed
- 1 teaspoon Worcestershire sauce
- 1 onion, grated fine
- 1 teaspoon salt
- 2 cups brown sugar

Instructions

- 1 Combine all ingredients in a saucepan.
- 2 Bring to a boil.
- 3 Simmer about 20 minutes, or until it reaches the taste you want.

Buckeyes

Yield: about 166 candies

Ingredients

- 2 pounds creamy peanut butter
- 1 pound butter, room temperature
- 3 pounds confectioners' sugar
- 2 packages (12 ounces each) chocolate chips
- 1/2 bar paraffin

Instructions

- 1 Mix peanut butter, room-temperature butter, and confectioners' sugar until smooth. Refrigerate.
- 2 Form small balls. Refrigerate.
- 3 Melt chocolate chips and paraffin together.
- 4 Dip balls into chocolate. Let dry on waxed paper.