

Scott's Chocolate Peanut Butter Balls

1 Cup Powdered sugar (sifted)
1 Cup Finely chopped pecans
1 Cup Peanut butter (creamy Jif, of course)
1 Tbsp Melted butter
1 Tsp Vanilla extract

1-12oz package semi-sweet chocolate chips

Combine all but chips into bowl and mix well. I find doing it by hand is the only way to get it mixed really well. Put the mix in the refrigerator for about 1 hour. After the mix hardens a bit, roll into 1" balls, and put back into the fridge for 30-40 minutes. This just keeps it from getting too mushy when it gets dipped in the chocolate, which gets quite warm.

Melt chocolate chips in double boiler (with a little parafin wax for a nice sheen) and, using two standard teaspoons, drop the balls in the chocolate and cover generously, then drop onto a wax paper covered cookie sheet, and return to the fridge. I usually do this in the evening and leave the balls in the fridge overnight, so i am not sure exactly how long it takes to get the balls into their mouthwatering goodness. This recipe usually makes about 20 balls, so I almost always double it.