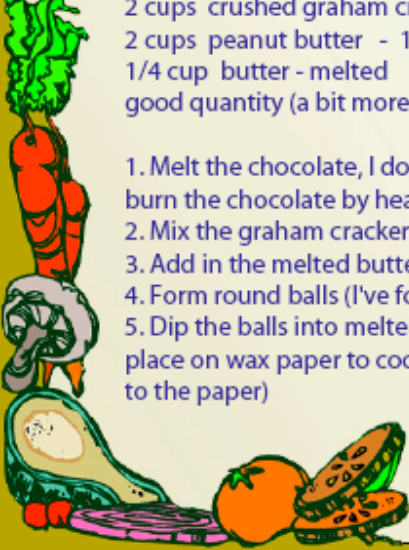


## Recipe For: Peanut Butter Balls - from the Tiede family

Ingredients & Directions:

Servings: 100 Balls



2 cups crushed graham crackers - 2 cups powdered sugar  
2 cups peanut butter - 1/4 tsp. salt  
1/4 cup butter - melted  
good quantity (a bit more than 1 lb.) of milk or dark chocolate (dark is better).

1. Melt the chocolate, I do it in a double boiler type operation using two pans so as to not burn the chocolate by heating it up directly on the burner)
2. Mix the graham crackers, pwd. sugar, salt and peanut butter together.
3. Add in the melted butter to the graham cracker mixture and mix together
4. Form round balls (I've found that smaller sizes tend to be better)
5. Dip the balls into melted chocolate, roll them around covering them completely and place on wax paper to cool (two spoons seem to work well for dipping and moving them to the paper)

Notes: Yummy! Enjoy.