

Retrieved from issue of Western Horseman magazine, Ride West, Cowboy Tastes, Pg 54, December 2018 – on November 28, 2018.

FROM: RIDE WEST

COWBOY TASTES

WITH KENT AND SHANNON ROLLINS

Reindeer PooP OR -Moose Poop

"No, it didn't come off the roof! What goes together better than chocolate and peanut butter? This no-bake treat has become a holiday staple at our house, and it's an easy recipe to whip up with the kids, too." Kent Rollins

PREP TIME 10 minutes

TOTAL TIME 15 minutes

About 15EA 2-inch clusters

INGREDIENTS

1 cup sugar

1 cup light corn syrup

1 cup creamy peanut butter

5 cups Cocoa Puffs cereal

DIRECTIONS

In a large pot, whisk together the sugar and corn syrup.

Bring the mixture to a light boil over medium-high heat, stirring frequently.

Whisk in the creamy peanut butter until smooth.

Turn off the heat and stir in the cereal until evenly coated.

Place a heaping tablespoonful of the mixture on wax paper or greased tinfoil.

Repeat with the remaining mixture.

Let cool before serving.

TIP: These little fellers will disappear quickly so you might want to make a double batch. An 11.8 ounce box of cereal is enough to double the recipe

Cowboy cooks **KENT AND SHANNON ROLLINS** are based in Hollis, Oklahoma, but spend most of their time cooking on ranches and at events across the United States. For more information on their cookbook, *A Taste of Cowboy*, and their cooking schools, visit kentrollins.com

Pg 54

WESTERN HORSEMAN

DECEMBER 2018

This is a not quite verbatim, but mostly, from the magazine noted above, typed in a larger font so older people could actually read it. The scanned page is shown below. Jesse G.

Reindeer Poop

PREP TIME 10 minutes

TOTAL TIME 15 minutes

YIELDS About 15 2-inch clusters

INGREDIENTS

1 cup sugar
1 cup light corn syrup
1 cup creamy peanut butter
5 cups Cocoa Puffs cereal

DIRECTIONS

In a large pot, whisk together the sugar and corn syrup. Bring the mixture to a light boil over medium-high heat, stirring frequently. Whisk in the peanut butter until smooth. Turn off the heat and stir in the cereal until evenly coated. Place a heaping tablespoonful of the mixture on wax paper or greased tinfoil. Repeat with the remaining mixture. Let cool before serving.

Tip: These little fellers will disappear quickly so you might want to make a double batch. An 11.8-ounce box of cereal is enough to double the recipe.



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—KENT ROLLINS



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