

# Fireballs

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- 1 300 g package semisweet chocolate chips
- 60 ml (1/4 cup) butter or margarine
- 125 ml (1/2 cup) walnuts, toasted and finely chopped
- 30 ml (2 tbsp) dark rum
- 7 ml (1 1/2 tsp) hot pepper sauce
- 80 ml (1/3 cup) granulated sugar

In small saucepan over low heat, melt chocolate and butter or margarine. Stir in walnuts, rum and hot pepper sauce. Refrigerate mixture about 15 minutes. Shape chocolate mixture into 2.5 cm (1-inch) balls; roll balls in granulated sugar to coat. Refrigerate until ready to serve.

Makes about 34 balls.

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# Hot' N Nutty Cookies

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- 180 ml (3/4 cup) unsalted butter, softened
- 250 ml (1 cup) granulated sugar
- 250 ml (1 cup) packed brown sugar
- 500 ml (2 cups) peanut butter, smooth or crunchy
- 2 eggs
- 5 ml (1 tsp) vanilla extract
- 5 ml (1 tsp) hot pepper sauce
- 750 ml (3 cups) all-purpose flour
- 5 ml (1 tsp) salt
- 5 ml (1 tsp) baking soda

Preheat oven to 180 C (350 F). Grease cookie sheets or line with parchment paper. In a large bowl, cream together butter and sugars. Stir in peanut butter; mix until well blended. Add eggs, vanilla and hot pepper sauce. Mix well. In a separate bowl, mix together flour, salt and baking soda. Add to peanut butter mixture and stir until blended. Spoon 15 ml (1 tbsp) of batter per cookie on to prepared cookie sheet. Coat the tines of a fork in flour and score each cookie in a criss-cross pattern. Bake 15 minutes or until edges are golden. Remove cookies to rack and repeat with remaining batter.

Makes 3 dozen cookies.

Source: Tabasco Pepper Sauce.