



AMANDA'S  
CRIBBAGE CHAMPION

## BUTTERSCOTCH chocolate goodies

*"This recipe came from my Grandma and were served at every holiday or family gathering and were often the 'water cooler' as people chatted and filled themselves to the brim. As the number available dwindled, the final treat was reserved for the winner of a cribbage showdown - to which my grandfather or I always reigned supreme. This is a beloved recipe for my family and I hope it brings you joy as well!"*

— Amanda, Strategy Team

YIELD: 1-12 servings

### INGREDIENTS

- 1 cup Spanish peanuts
- 2 cups mini marshmallows
- 1 package of chocolate chips
- 1 package of butterscotch chips
- ½ cup of butter
- ¾ cup of peanut butter

### MATERIALS

- Large cookie sheet
- Large pot
- Spatula
- Non-stick cooking spray

### INSTRUCTIONS

1. Lightly grease a cookie sheet.
2. Spread Spanish peanuts and the marshmallows onto a cookie sheet.
3. In a large pot, melt together the chocolate chips, butterscotch chips, butter, and peanut butter while stirring consistently.
4. Once melted, pour the mixture over the nuts and marshmallows, mixing them together on the cookie sheet and press flat.
5. Refrigerate for at least 4 hours, then slice into pieces, serve, and enjoy!

### CRIBBAGE TIPS AND TRICKS

When playing a pro, do something incredibly random (and maybe looks dumb) for your first play during the scoring round. It confuses them so they aren't quite sure what to do next and you have a better shot of outplaying them. My grandpa used to hate when I did this to him!