

TIM FARMER'S COUNTRY KITCHEN

BUTTERSCOTCH HAYSTACKS

1 1/2 cups butterscotch chips
1 cup honey roasted peanuts
1 cup chow mein noodles (or pretzel sticks)

Melt butterscotch chips in double boiler until smooth. Mix in peanuts and chow mien noodles, crunching up as you stir. Spoon onto wax paper in clusters. Let sit for 30 minutes until hardened. Can leave on counter, or in fridge.

