

## **PEANUT BUTTER BACON POPCORN BALLS!**

**In a large bowl add together:**

**6 cups      popped corn (about ½ cup unpopped corn)  
½ cup      peanuts**

**In a baking pan lined with tin foil:**

**4            strips of bacon**

**Cut the pieces in half and place in the foil lined pan. Bake in a preheated oven at 350°F for 8 minutes, then flip the pieces over and bake the other side for additional 8 minutes. Let the pieces cool completely and cut into snack-sized pieces. Add bacon to popcorn and peanut mix.**

**In a medium sized bowl:**

**¼ cup      margarine  
½ cup      peanut butter  
½ bag      large marshmallows**

**Melt together in the microwave, approximately 1 minute. Stir together until completely mixed.**

**Pour over dry mix and fold in completely until covered**

**Line a baking sheet with tin foil and spray lightly with cooking spray. Put mixture onto the foil and bake in a pre-heated oven at 250°F for 10 minutes.**

**Cool and roll into balls or eat it as it is!**

