## DANNY SLABAUGH'S CANDY RECIPE

## Needed:

- 1 container that will hold 16 quarts of liquid or more
- 1 good, strong stirring device
- A heat source that produces twice the BTUs of a cook stove burner top

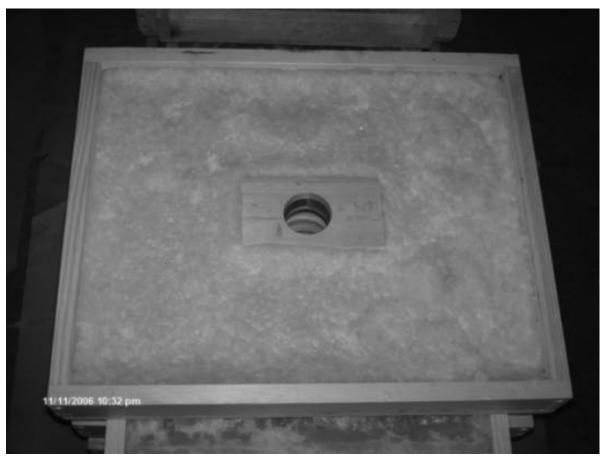
## **Directions:**

- Bring one quart of water to full boil
- Add ¼ cup of white vinegar
- Slowly add three, five-pound bags of white sugar, stirring all the time
- After 20-25 minutes, this will boil down to soft, fudge-like candy and needs to reach 242 degrees
- Add optional ingredients, stirring all the time
- Optional (I): Add 1 pound dry powder HFCS (this will allow you to add up to 10 more pounds of sugar)
- After HFCS is dissolved remove from heat and add 1 cup of honey then stir in sugar slowly till desired thickness, the likeness of drywall plaster mud
- Turn off heat and add 1 cup of honey, stirring all the time
- Last: Whip in 1 oz of Honey-B-Healthy
- Stir in as much sugar as possible, you do not want it runny. The moisture and the heat from the cluster will return the candy to a soft consistency
- Shovel the mixture into the candy board or (candy brick mold lined with wax paper) and let sit to cool off
- The outside of the cooking container will cool down first and needs to be scraped out
- Optional (II): To add protein you need to do it in steps or layers so it is cooled down enough to start the next tray placing it on top of the Mega Bee (See below)(This is still in a test mode and being evaluated for results)
- Optional (III): Pour 2 cups of dry-powder Mega Bee around the center of the tray, then pour the candy on top of it to cover it all up. Or cut a one pound protein pattie in half and place on both sides of the center 2X4

The idea is to have the bees get into the Mega Bee around mid February after they have consumed some of the candy.

Regards,

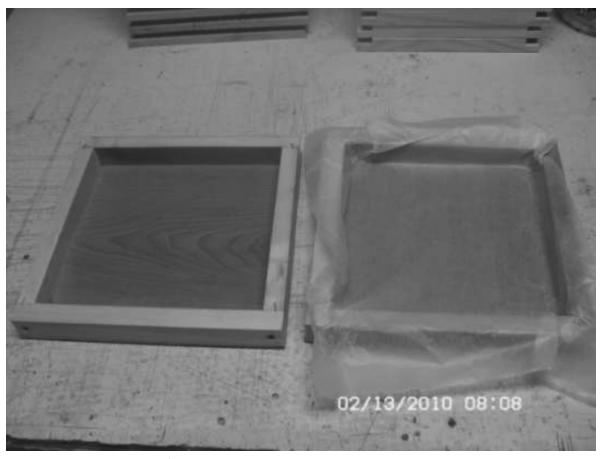
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Full-sized candy board



<u>Shown bottom left</u>: Full-sized candy board well eaten through by March  $14^{th}$ , 2008 in Bloomingdale, Michigan  $(42^{\circ}23')$ 



Candy brick molds (These are for making 8x8x1 inch candy bricks but you can make them any size)



Candy bricks (8x8x1in)