

Root Beer Suckers

1 c warm water
2 c sugar
3/4 c white corn syrup
2 tsp **Watkins Root Beer Extract**

Put ingredients in a heavy pan and start cooking. Stir till it starts to boil. Make sure you have a candy thermometer in pan. Stop stirring when boiling. Let it boil to 250 degrees.

When it's at 250°F put your food coloring (optional). Keep boiling to 300°F. Once it is at 300°F take it off the stove and add extract. Give your mixture a quick stir to get the extract all throughout mixture.

Pour into molds. This recipe should make about 25 suckers depending on how big your molds are. They set up quite fast and they will not tolerate being in the heat or sun. After they are cool, place them in little sucker bags and close with colorful twist tie!

Root Beer Float Cake

1 package (18-1/4 ounces) white cake mix
1-3/4 c **Watkins Root Beer**, divided
1/4 c Grapeseed oil
2 eggs
1 envelope whipped topping mix

In a mixing bowl, combine dry cake mix, 1-1/4 cups root beer (see recipe for **Watkins Root Beer**), oil and eggs. Beat on low speed for 2 minutes or stir by hand for 3 minutes. Pour into a greased 13"x9"x2" baking pan. Bake at 350°F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

Cool completely on a wire rack. In a mixing bowl, combine the whipped topping mix and remaining root beer. Beat until soft peaks form. Frost cake. Store in the refrigerator.

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Root Beer Barbecue Ribs

5 lbs pork loin back ribs
2 c water
1/2 c cider vinegar
1-1/2 tsp **Watkins Garlic Powder**
1-1/2 tsp seasoning salt
Root Beer Barbecue Sauce (recipe below)

Place ribs in large, shallow roasting pan, bone side down. Combine water and vinegar, pour over ribs. Sprinkle with garlic granules & seasoning salt. Cover and bake for 1 to 1-1/2 hours or until ribs are tender. Let cool. (Ribs can be covered and chilled at this point if you wish to make them ahead.) Place ribs on grill over indirect heat (see instructions below) or bake at 350°F for 30 to 35 minutes or until warm and tender. Brush the ribs with **Watkins Root Beer Barbecue Sauce** (recipe below).

Root Beer Barbecue Sauce

2/3 c **BBQ Sauce**
2 tsp **Watkins Root Beer Extract**
1/2 tsp **Watkins Ginger**
1/4 tsp allspice

To grill: Grill ribs 10 minutes, turn once. Baste with barbecue sauce; grill 5 minutes. Turn & baste again with sauce & grill 5 minutes more.

To broil: Broil ribs 7"-9" from heat for 20 minutes or until heated through, brushing with barbecue sauce occasionally and turning once. Serve any remaining barbecue sauce with ribs. Makes 8 servings.

Root Beer Baked Beans

1/2 lb/225 g bacon, diced
1 medium onion, diced
1/4 c **BBQ Sauce**
1/4 c ketchup
2 (28 oz/798 g) cans baked beans
1/4 tsp **Watkins Root Beer Extract**
1/2 tsp prepared mustard
2 TBSP brown sugar
Watkins Black Pepper, to taste

Cook bacon and onion in skillet until bacon is brown and crisp. Pour off drippings. Combine barbecue sauce and ketchup; add to skillet. Mix in remaining ingredients. Bake at 300°F for 1 hour. Makes 12 servings.

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Recipes for Watkins Root Beer Extract

Root Beer Popcorn Balls

14 c popped corn
1 c salted peanuts
1 c sugar
1/2 c light corn syrup
1/4 c butter or margarine
1 tsp **Watkins Root Beer Extract**
1/2 tsp salt

Combine popcorn and peanuts in large bowl and set aside. With **Watkins Cooking Spray**, spray the sides of a 2-qt saucepan. In saucepan combine 2 cups water, sugar, corn syrup, butter extract and salt.

Attach a candy thermometer. When it registers 238°F, pour mixture over popped corn and stir to coat. Let mixture stand 8-10 min. or until it can be easily handled. Grease hands lightly and stir to distribute peanuts. Shape into 3-inch balls.

Root Beer Float Pops

- 1 1/2 c water
- 1 c vanilla ice cream
- 1/2 c 2% or whole milk
- 1/2 c sugar
- 2 tsp **Watkins Root Beer Extract**

Place all ingredients in blender, and blend until thoroughly mixed. Pour mixture into 1/2-cup popsicle moulds and place in freezer about 1 1/2 hours, or until mixture is firm enough to support popsicle sticks. Insert popsicle sticks into each mould and freeze until completely set.

Root Beer Cookie Drops

- 1 c brown sugar
- 3/4 c margarine or butter
- 1 egg
- 2 tsp **Watkins Root Beer Extract**
- 1 tsp **Watkins Baking Vanilla**
- 1 3/4 c flour
- 1/2 tsp salt
- 1/2 tsp baking soda

Beat brown sugar, 1/2 cup margarine, and egg. Stir and continue beating, adding 1/4 cup margarine, **Watkins Root Beer Extract**, Vanilla Extract, flour, baking soda, and salt. Cover and refrigerate for 1 hour. Drop by spoonful on baking sheet. Bake 6-8 min at 375°F. Cool and frost.

Root Beer Frosting

- 2 c icing/powdered sugar
- 1/3 c margarine or butter
- 1-2 TBSP water
- 1 tsp **Watkins Root Beer Extract**

Beat together. Add more water if desired.

Root Beer Ice

- 1 c sugar
- 4 c water
- 1 tsp lemon juice
- 1 TBSP **Watkins Root Beer Extract**

Combine sugar, water and lemon juice in a saucepan. Bring to a boil. Reduce heat and simmer 10 min. Stir in **Watkins Root Beer Extract**, and refrigerate 2-4 hours to chill. Place in ice cream maker & follow manufacturer's directions.

Homemade Root Beer (version 1)

Combine 1 pkg. dry yeast or 2 1/4 tsp, 2 oz. **Watkins Root Beer Extract**, 3 gallons of water and 4 lbs. of sugar. Then... bottle the mixture leaving 2 inches at the top of the bottle. Let set 3 weeks. The mixture "works" so it must be bottled with a cap.

Homemade Root Beer (version 2)

Syrup:

- 1-3/4 c sugar
- 2-1/4 c water
- 2 TBSP **Watkins Root Beer Extract**

Combine sugar and water in small saucepan; heat and stir until mixture starts to boil. Remove from heat and cool to room temperature; add **Watkins Root Beer Extract** and mix thoroughly. Place in well-sealed container and keep in fridge.

Root Beer:

Place 1/3 cup of the syrup into a glass. Add 5 fl. oz. of club soda or sparkling water. Fill glass with ice. Enjoy! **Note:** This makes a light colored root beer. If desired, you can add liquid caramel color if available in your area.

Root Beer Float Cupcakes

Cupcakes

- 1 whole Egg
- 3/4 c Brown Sugar
- 1/2 c + 1 TBSP Heavy Cream
- 1/2 c Butter, Melted
- 1 tsp **Watkins Vanilla Extract**
- 2 TBSP Sour Cream
- 1-1/2 c All-purpose Flour
- 1/4 c Cocoa
- 1-1/4 tsp Baking Soda
- 1/2 tsp Salt
- 2 tsp **Watkins Root Beer Extract**
- 1/3 c Root Beer

Whisk egg and sugar until smooth. Add cream, butter and vanilla, and mix well. Stir in sour cream. Sift dry ingredients together and add to wet mixture. Add root beer extract and root beer. Mix until batter is smooth. Line a muffin tin with liners and using a heaping 1/4 cup measure, add batter to each cup. Bake at 350°F for 15-18 min. Let cool & frost.

Frosting

Using electric mixer, cream 3/4 c butter until smooth. On low speed, add 4 c icing/powdered sugar one cup at a time, increasing speed to bring the frosting together. Add 2 TBSP milk and 1 TBSP **Watkins Baking Vanilla**. Beat until smooth. Remove almost all of the vanilla frosting, leaving behind about 1/3-1/2 cup in the mixer. Set vanilla frosting aside. Add 1/4 tsp **Watkins Root Beer extract** to the remaining frosting & beat well. In 2 pastry bags fill one with vanilla frosting & the other with root beer frosting. Once the cupcakes have completely cooled, fill each with root beer frosting (I simply plunge the pastry tip into the middle of the cupcake and squeeze), then top with vanilla frosting.

Root Beer Pillows

These candies taste just like Root Beer Barrels!
Makes 100 pieces.

- 2 c white sugar
- 1/2 c light corn syrup
- 1 TBSP **Watkins Root Beer Extract***
- 1/2 c water
- Dash salt

Combine sugar, syrup, water and salt. Bring to a boil on medium heat. Cook to 290°F (soft-crack stage) on candy thermometer. Add **Watkins Root Beer Extract** and allow to set for a few seconds before stirring.

Mix well; pour into 8"x8"x2" pan** that's been sprayed with **Watkins Cooking Spray**. Let stand a few minutes until slightly cooled and a film forms over the top.

Mark candy into "puffs" 3/4" square (because candy is cooler at edges, start marking at the outside and work toward the center, using a spatula or pancake turner). Press a line across pan 3/4" from edge. Be careful not to break the film. Repeat around pan, intersecting lines at corners to form squares. If lines don't hold shape, candy is not cool enough. Retrace lines, pressing spatula deeper, but do not break film. When spatula can be pressed to bottom of pan on all lines, candy will be shaped into square puffs. Cool thoroughly and break into puffs. Store loosely covered in a cool, dry place.

* Also try this recipe with **Watkins Caramel**, **Anise** or **Peppermint Extracts**.

** If desired, syrup at this point can be poured into metal candy moulds.

Sugared Popcorn

- 1-1/2 c sugar
- 1/2 c water
- 1 c of popcorn kernels
- 1-1/2 tsp **Watkins Root Beer Extract**
- Watkins Food coloring (optional)

Bring to a boil the sugar and water and boil for 7 minutes or until the syrup "spins a thread from a spoon". Stir in Root Beer Extract* (and Watkins food coloring if desired). Pour over the popped kernels and stir until dry. *Try other Watkins Extracts for a variety of taste treats!

Homemade Root Beer Ice Cream

- 3 eggs
- 2 cup sugar
- 4 1/2 c. milk
- 3 cup heavy whipping cream
- 2 TBSP **Watkins Root Beer Extract**
- 3/8 tsp salt

Beat eggs until light. Add sugar, gradually beating until thick. Add remaining ingredients and mix well. Pour into 4-quart ice cream maker and freeze.

Root Beer Shakes

Combine milk, ice cream and a few drops (to taste) of **Watkins Root Beer Extract** in blender. Blend on low speed until thick and smooth.