

Rocky Mountain Big Horned Sheep Rock Candy

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Rocky Mountain bighorn sheep are named for the large horns carried by the males. The massive horns can weigh up to 30 pounds, which is more than the weight of all the bones in its body combined. The size of the horns are a symbol of the animal's rank within the herd – the bigger, the better. Fortunately, they have double-layered skulls with struts of bone for battle protection. Enjoy this sweet rock candy as it represents the region of the Rocky Mountains where bighorn sheep live.

Ingredients:

- Heavy string or cord
- 2 c granulated sugar
- 1 c water

Directions:

1. Put one cup of water into a small saucepan, pour 2 cups of granulated sugar into the water.
2. Heat the water and sugar on the stove over a medium heat, continue stirring until the sugar melts.
3. Keep adding sugar and stirring until it melts, stop adding sugar when you see that it will no longer dissolve in the water (that is until you see sugar lying on the bottom of the saucepan).
4. Remove the pot from the stove, let the liquid cool until it is just warm.
5. Pour the liquid into a clean glass jar. Tie one end of a piece of heavy cord around the middle of a pencil.
6. Place the pencil over the top of the glass jar letting the cord fall into the liquid. Crystals will begin to form in a few hours.
7. The next day, remove the cord from the jar, pour the sugar liquid back into the saucepan, reheat and cool it just as you did before.
8. Pour the liquid back into the jar and reinsert the cord with the crystals into it. More crystals will form.

9. If you repeat this procedure every day the crystal candy will grow bigger and bigger. When it has reached a size that pleases you, snip off any excess string and enjoy.