Recipe: Buckeyes  
Honoring: Chief Petty Officer Stephen “Tyler” Murphy (February 4, 1982 – July 6, 2022)

Recipe submitted by Eileen Murphy, mother

*“I used to make these the day before Tyler would come home. After he arrived home, the first thing he would do is go to the fridge for his buckeyes. By then I would have them bagged into one or two gallon bags so when it was time for him to leave, he would grab his candy and go back to Virginia Beach.” – Eileen Murphy*

Stephen "Tyler" Murphy was born in Wiesbaden, Germany. Tyler was a 2000 graduate of Green Valley High School in Henderson, Nevada. He enlisted in the Navy in March 2004 and attended Recruit Training Command, Great Lakes in Illinois.

Upon completion of "A" School, Tyler reported to Basic Crewman Selection (BCS) in Coronado, CA. He graduated with class 51 and received orders to Special Boat Team Twenty (SBT 20), where he served from September 2005 through January 2010. At SBT 20, Tyler took the duties of Chief Engineer, Detachment Navigator, Rigid Hull Inflatable Boat (RHIB) Communications Representative, and Human Performance Functional Training Instructor. He developed a strong reputation and was promoted from Special Warfare Boat Operator First Class over the course of two deployments with SBT 20.

In 2010, Tyler left active duty to pursue a degree at The Ohio State University. He earned a Bachelor of Arts in Security and Intelligence with a focus on nuclear weapons and Arabic in 2012. During this period, Tyler took an active mentorship role within the Men's Lacrosse Team. He taught leadership principles to the team captains and helped acclimate younger players to Buckeye culture and the student-athlete lifestyle.

While at school, Tyler affiliated with the Navy Reserve and was assigned to SWCC Unit EIGHTEEN, a reserve unit under SEAL Team EIGHTEEN. In 2012, Tyler was promoted to the rank of Chief Petty Officer. From April 2021 to April 2022, SBC Murphy mobilized with Special Boat Team TWENTY and deployed to Bahrain.

While not active with NSW, Tyler served and deployed in support of discreet interagency operational units and completed numerous tours of hazardous duty in Africa and Afghanistan. His efforts working with the interagency earned him an Operations Excellence award.

Tyler loved golf, beach athletics, hiking, and spending time with close friends. He excelled as a CrossFit coach, youth mentor, church volunteer, placement of our veterans flags at Arlington National Cemetery, and continued leader and friend to the Ohio State Lacrosse Program.

Tyler's personal awards include the Navy and Marine Corps Commendation Medal (2), and the Navy and Marine Corps Achievement Medal (2). His significant Service and Campaign awards include the Global War on Terrorism Medal, Sea Service Deployment Ribbon (3), Armed Forces Reserve Medal, Naval Reserve Meritorious Service Medal.

Source: <https://www.okeefewade.com/obituary/Stephen-Murphy>

**RECIPE:**

Ingredients  
• 1 (1 pound) box of confectioners' sugar  
•1 (16 ounces) jar of chunky peanut butter (or creamy peanut butter)  
• 1 stick butter, softened  
•1 bag semisweet chocolate chips  
• 2 teaspoons Crisco shortening (per bag of chocolate chips)

Directions  
Step 1: Line the cookie sheets with wax paper before making the buckeyes.  
Step 2: Beat the sugar, peanut butter and butter together until smooth. Roll  
mixture into 1" balls and transfer onto wax paper-lined baking sheets.  
Refrigerate them as soon as you can, but avoid waiting too long because the balls may crumble. Cold peanut butter balls are easier to work with.  
Step 3: When the balls are finished hardening, melt the chocolate chips and  
shortening in a double boiler. It is important to not let any water from the double boiler get in the mixture or to let the melted chocolate burn.  
Step 4: Once the chocolate and Crisco look melted enough to dip the balls, take the sheets of cold peanut butter balls from the refrigerator. Dip each ball in the melted chocolate. Just dunk and retrieve each ball with a utensil you are comfortable using. (I use a metal shish kabob stick or a two-pronged fork.) Put the dunked balls back on the cookie sheets.  
Step 5: After they are all dipped, cover the balls lightly with wax paper and put  
them back in the fridge to let them become set.  
Note: It is always a good idea to double the chips and shortening until you have made the recipe a couple of times. Some peanut balls grab more chocolate than others.

**PHOTOS:**



