



PEANUT BRITTLE

- 2 Cups Sugar
- 1 Cup Corn Syrup
- 1/2 Cup Hot Water
- 1 Teaspoon Salt
- 2 Cups Raw Spanish Peanuts
- 1 Teaspoon butter
- 1 Teaspoon Vanilla
- 1 1/2 Teaspoons Baking Soda

DIRECTIONS

1. Combine sugar, syrup, water and salt in a heavy saucepan.
2. Bring to a full boil.
3. Add peanuts.
4. Cook until syrup begins to turn in color and peanuts snap.
5. Add butter and vanilla.
6. Cook until amber colored and the temperature reaches 300 degrees, stirring occasionally.
7. Remove from heat.
8. Add baking soda and stir well.
9. Pour onto buttered hard surface.
10. Cool and pull out very lightly.
11. Break into pieces.