

# PEANUT BRITTLE

For me, few candies say Christmas more than Peanut Brittle. Like most comfort foods though, it's good any time of the year! If you haven't made candy before, here are a few tips: Get a candy thermometer. There are ways to check the texture of your candy, from caramel to hard candy, based on dripping some in cold water and examining the threads, but to me, a thermometer is simpler to use and less subjective. The temperatures that are used in candy recipes are *not* just guidelines! Sugar has very distinct texture characteristics at different temperatures, so follow the recipe and watch your thermometer closely. This recipe takes about 1 hour to make, so plan accordingly.

## INGREDIENTS:

½ cup Water  
1 ½ cup Sugar  
1 cup Light Corn Syrup (Karo Syrup)  
3 Tablespoons Butter  
12 ounces Lightly Salted Peanuts (shelled) You can use raw peanuts if you like and they will cook just fine. I prefer the taste of *lightly* salted peanuts. Do not use regular roasted peanuts.  
1 ½ Baking Soda  
1 teaspoon Water  
1 teaspoon Vanilla

## DIRECTIONS:

Heat oven to 200 degrees, very lightly butter 2 cookie sheets, and place them in the oven. When you pour out the mixture from your pot it will spread much more evenly and easily.

In a 3 quart saucepan, mix ½ cup water, sugar, and corn syrup and place over medium heat. I cheat a bit towards med-high, but it depends on your stove. Stir often.

As the mixture is warming, combine the water, baking soda, and vanilla in a small bowl and set aside.

When the sugar mixture reaches 240 degrees, stir in the butter and the peanuts. Stir constantly until reaching 290 degrees. This will take awhile so be patient. Watch the thermometer carefully because 290 degrees is very close to burning the sugar, that's why the peanut brittle is a light brown!

When the mixture reaches 290 degrees, *immediately* remove it from the heat and stir in the baking soda/vanilla mixture.

Pour half the mixture onto each cookie sheet and spread thinly. By the way, be careful not to get any syrup on your skin. It's as hot as molten lava and it's difficult to wipe off once it gets on you.

Cool completely, at least 1 hour. Break into pieces and store in an airtight container.

