



Peanut Brittle

INGREDIENTS

1 stick butter (or margarine), unsalted

2 cups sugar

1/3 cup corn syrup

1/2 + 1/8 cup water

1/2 teaspoon baking soda

1 1/2 tablespoons kosher salt

3/4 lb. peanuts

DIRECTIONS

- Cook first 4 ingredients until mixture reaches 300 degrees F. on candy thermometer.
- Quickly add baking soda and kosher salt. Mix thoroughly, then quickly add peanuts. Spread mixture onto a butter greased jellyroll pan and spread trying to fill most of pan.
- When the mixture cools, crack into bite-size pieces.