



BLUE RIBBON BRITTLE

Ingredients:

1 cup corn syrup

1 cup sugar

1 Tbsp butter

1 tsp vanilla

1/2 tsp salt

2 cups raw Spanish peanuts

2 tsp baking soda

Instructions:

Lightly grease a cookie sheet and set aside. Add corn syrup and sugar to a 4 quart saucepan. Cook on medium heat, stirring constantly until sugar dissolves. Add the peanuts while stirring constantly, and heat to 290 degrees on a candy thermometer.

Remove from heat and stir in baking soda, butter, salt and vanilla all at the same time. Pour on prepared cookie sheet. Spread to about 1/4 inch thick. Let cool, break up and enjoy.