

## Peanut Brittle

4 c ..... Sugar  
4 Tbs ..... Butter  
1 Tbs ..... Vanilla  
½ tsp ..... Baking Soda  
1 ea 24 oz Can of Cocktail Peanuts

1. Place a large piece of foil on the counter.
2. Place sugar, butter, and vanilla in a large heavy saucepan.
3. Heat on medium until sugar is all melted. Stir with a wooden spoon continuously so the sugar doesn't burn.
4. Turn the heat off and quickly stir in the baking soda and peanuts.
5. Immediately pour the whole mixture onto the foil and spread so that it is about ½" to ¼" thick.
6. Let completely cool before removing from foil.
7. Break into medium sized pieces.



**Note:** The melted sugar becomes very hot so be extremely careful.

This is one of my dad's favorite things so I try to make him a batch every year for Christmas. It is another one of those things that my mom taught my sisters and I to make when we were kids. Of course I've changed the recipe slightly as the years went by to make it yummiier. It is very easy and inexpensive and makes a great gift. You can make it with any kind of nut instead of the peanuts if you have a favorite. To make this less fattening or non-dairy you can leave out the butter but it won't be as rich.

Be creative, have fun and enjoy!!!