

DYSTE'S Recipe Favorites

Featuring:



Peanut Brittle

Ingredients:

- 2 Cups Our Family Sugar
- 1 Cup Our Family White Corn Syrup
- ½ Cup Water
- 3 Cups RAW Peanuts
- 1 tsp. Our Family Vanilla
- 1 Tbsp. Our Family Butter
- 2 tsp. Our Family Baking Soda

Directions:

- 1) Cook sugar, corn syrup and water until temperature reaches 223° (on candy thermometer).
- 2) Add raw peanuts.
- 3) Cook to 302 degrees. Stir so peanuts won't burn and stick.
- 4) Remove from heat.
- 5) Add vanilla, butter and soda. Stir well.
- 6) Immediately pour into a well-greased 18x12x1 inch pan. Let cool.
- 7) Dump out and break up in desired size.



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