

old-fashioned peanut brittle

INGREDIENTS

1 cup light corn syrup
¾ teaspoon salt
1 cup sugar
1 Tablespoon unsalted butter
1 cup raw peanuts (about ½ pound)
1 teaspoon baking soda

DIRECTIONS

1. Grease a large, shallow baking sheet with cooking spray. Place the pan in a preheated 350° oven.
2. Combine the corn syrup, salt, sugar, and butter in a large saucepan. Cook over medium heat until the sugar dissolves, stirring occasionally with a wooden spoon.
3. Add the raw peanuts and increase the heat to high, stirring constantly until the peanuts and sauce become a golden-brown color. You'll notice a caramelized smell when it is ready. This will take 10 to 14 minutes. Just before it is ready, remove the prepared baking sheet from the oven.
4. Remove the pan from the heat and immediately stir in the baking soda. This causes a reaction that will make your mixture bubble, so be sure you are using a large saucepan to contain it all.
5. Quickly pour the peanut brittle mixture from the pan and spread it into a thin, even layer onto your baking sheet with the wooden spoon. It will harden quickly. Allow it to cool completely for about 30 minutes, then break into pieces.