



Peanut Brittle

NIBBLEDISH CONTRIBUTOR

Ingredients

vegetable oil spray
2 cups sugar
4 ounces (1 stick) unsalted butter
1/3 cup light corn syrup
1/2 tsp baking soda
1 1/2 tbsp salt
12 ounces dry roasted, salted peanuts (do not chop)

Instructions

Spray a baking sheet lightly with vegetable oil. Add the sugar, butter, corn syrup and 1/2 cup plus 2 tbsp water to a large saucepan, and stir together until all of the sugar is wet. Cook over high heat until the mixture turns a medium golden.

Immediately remove from the heat, and carefully whisk in the baking soda followed by the salt (taking care, as the caramel will rise in the pan and bubble).

Switch to a wooden or metal spoon, and fold in the peanuts. Quickly pour the mixture onto the sheet pan, and spread it out over the pan using the back of the spoon before it starts to harden (it may not cover the whole pan).

Once the brittle is completely cool, break it into bite sized pieces with a blunt object.

Makes 24 chunks.
