

Use more peanuts.



Here's what's cookin':  
Peanut Brittle

Serves: 1 lb.

Recipe from the  
kitchen of  
Peggy Sutter

1 C. sugar  
1/2 C. white corn syrup  
1 C. roasted, salted peanuts  
1 tsp. butter

1 tsp. Vanilla  
1 tsp. Soda

In 1 1/2 - qt. Casserole, stir together sugar and syrup. Microwave on high 4 minutes. Stir in peanuts, Microwave on high 3 to 5 minutes until light brown, add butter and vanilla to syrup, blending well. Microwave on high 1 to 2 minutes more. Peanuts will be lightly brown and very the syrup very hot. add soda and gently stir until light and foamy. Pour mixture onto lightly greased cookie sheet. Let cool 1/2 to 1 hour. When cool, break into small pieces and store in airtight container. Makes about 1 lb.